CO-LIN COOKIN'

COPIAH-LINCOLN COMMUNITY COLLEGE

WESSON, MISSISSIPPI

DEDICATION

The Copiah–Lincoln Community College Foundation, Inc., dedicates this book to all cooks. In our homes today, as always, life is centered around the kitchen. It is with this thought in mind that we, the sponsors have compiled these recipes. Some of the recipes are treasured family keepsakes and some are new; however, they all reflect the love of good cooking.

Our thanks to all the alumni, faculty, staff, and friends who contributed their favorite recipes. Without their help, this book would never have been possible.

We hope you will enjoy the many outstanding and treasured recipes on the pages that follow.

CO-LIN COOKIN'

Sponsored by

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The Place To Be

INTRODUCTION

The Mississippi public junior colleges began in 1922 with the passage of the first such legislation. Senate Bill No. 251 allowed the state's agricultural high schools to extend their curriculums to "include the studies of the freshman year of college work".

Today there is a system of fifteen public community and junior colleges covering the entire state, many with multiple campuses. They all mesh with their local communities to provide a concrete educational foundation as well as community cultural opportunities. They continue to make post-secondary education available on an affordable level to all people in their districts.

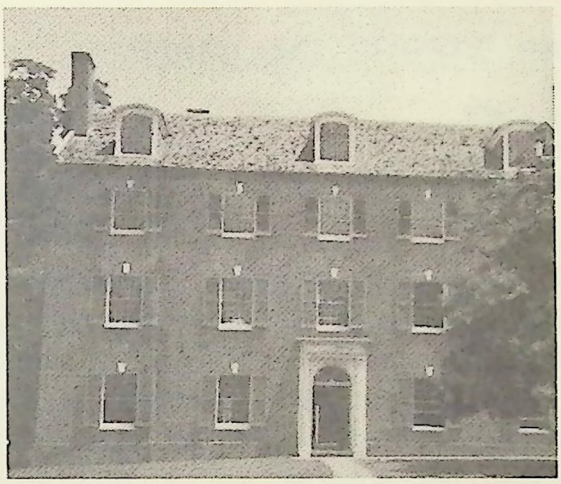
Copiah-Lincoln Community College, founded in 1928, offers continuous service to its seven-county district through two campuses. In serving Copiah, Lincoln, Simpson, Franklin, Jefferson, and Adams Counties, Co-Lin offers service to academic students, vocational-technical students, adult education students, and more.

A well-rounded combination of academic and extracurricular activities have produced many award winning groups in all areas. National achievement and recognition is not unusual for groups from the college.

Copiah-Lincoln's prospect of continuing growth for the future is very bright. With the educational needs of the community changing to a higher demand for shortened programs as well as vocational-educational training, Co-Lin should continue a steadily increasing enrollment pattern.

With ever-expanding programs and physical facilities, the story of Co-Lin is one of progress. It will continue to meet and exceed the needs of the people in its district.

APPETIZERS RELISHES PICKLES



Adams County

This area was designated as Adams County in 1799 and takes its name from John Adams who was U. S. President at that time. Natchez, designated as county seat in 1817 by the first legislature of the State of Mississippi, was laid out in 1784 by the Spanish and incorporated in 1803.

Jefferson College was founded as Mississippi's first college in 1802. William C. Claiborne, then governor of the Mississippi Territory, had turned his attention toward public education.

After educating hundreds of students over the next 162 years, the college locked its doors for the last time on May 29, 1964. Among the members of the final graduating class was the son of Mississippi Governor Paul B. Johnson, Jr. The campus is now under restoration by the U. S. Department of Archives and History.

APPETIZERS, RELISHES & PICKLES

TOASTED PECANS

1 stick oleo
4 tsp. Worcestershire sauce
1 tsp. garlic salt
½ tsp. Tabasco sauce
4 c. pecans

Melt oleo in skillet. Add other ingredients; stir well and mix with pecans. Spread out in large flat pan and toast in oven at 250° for 1 hour. Stir every 20 minutes during toasting so they will be evenly toasted and seasoned. Drain on paper towel.

Kay L. Woodrick

HAM AND CHEESE PICK-UPS

2 sticks butter
4 Tbsp. mustard
4 Tbsp. poppy seed
1 small onion
1 lb. smoked ham
½ lb. Swiss cheese
4 pkg. Pepperidge Farm party rolls

Mix butter, mustard, poppy seed and onions all together in food processor with knife blade. Remove. Grate Swiss cheese in processor. Remove. Grate ham in processor. Remove. Remove entire slab of rolls from tinfoil tray they are packaged in. Slice slabs of rolls in half, separating top halves from bottom halves. Spread prepared spread on both halves. Sprinkle ham and cheese over halves. Fold halves back together and put back into foil tray. Cover tray with foil. Can freeze or can bake at 375° for 20 minutes, or until hot and cheese is bubbly. Makes 80 rolls.

Kay L. Woodrick

SAUSAGE BALLS

8 oz. sharp Cheddar
1 lb. pork sausage
3 c. Bisquick

Melt cheese; do not cook. Mix all ingredients together by hand. Make into balls. Bake at 400° for 15 minutes. You can make the balls ahead of time and freeze them.

Robin Rector

OLIVE CHEESE NUGGETS

¼ lb. Cracker Barrel cheese (mellow)
¼ c. soft butter or oleo
¾ c. sifted flour
½ tsp. paprika
20 to 30 small stuffed olives

Grate cheese; blend with butter. Sift flour and paprika. Stir into cheese and butter mixture. Mix to form dough. Shape around olives, using 1 teaspoon dough for each. Place on ungreased baking sheet. Bake in moderate oven at 400° for 10 to 15 minutes or until light golden brown. Serve hot.

Helen Mullen

DUCK PATE

3 large wild ducks
3 stalks celery, cut into 2-inch pieces
1 onion, sliced
1 ½ tsp. salt
¼ tsp. pepper
4 stalks celery, cut into 1-inch pieces
4 green onions, cut into 1-inch pieces
1 green pepper, coarsely chopped
2 Tbsp. lemon juice
1 Tbsp. Worcestershire sauce
½ tsp. hot sauce
1 tsp. salt
½ c. mayonnaise

Combine ducks, 1-inch celery, onion, salt and pepper in a large Dutch oven; cover with water and bring to a boil. Reduce heat, cover and simmer about 1 hour or until ducks are tender. Remove ducks from stock. Cool and remove meat from the bones. Grind meat, 1-inch celery pieces, green onions and green pepper in a meat grinder or food processor; stir in remaining ingredients. Spoon into a 1 quart mold. Chill 3 to 4 hours or overnight. Unmold and garnish as desired. Serve with whole wheat crackers.

Barbara Webb

CHEESE WAFERS

2 c. grated sharp cheese
2 c. plain flour
2 sticks oleo, softened
2 c. Rice Krispies
1 tsp. red pepper
½ tsp. paprika

Mix all together; form into soft, small balls. Place on ungreased cookie sheet and press down with a fork. Bake at 350° for 10 minutes.

Jenny Thornton

SAUSAGE BALLS IN CRANBERRY GRAVY

1 lb. pork sausage
2 eggs
1 c. fresh bread crumbs
1 tsp. salt
½ tsp. poultry seasoning
1 (16 oz.) can jellied cranberry sauce
1 Tbsp. prepared mustard

Mix first 5 ingredients and shape into 1-inch meatballs. In a 12-inch skillet over medium-high heat, brown meatballs well; drain on paper towels. Pour fat from skillet.

In same skillet over low heat, melt cranberry sauce, stirring occasionally; stir in mustard, meatballs and ½ cup water. Cover and simmer 20 minutes or until meatballs are tender.

Burlian Walker

HAM BALLS

1 lb. ground ham
1 ½ lb. ground pork
2 eggs
2 c. bread crumbs

Syrup/Sauce:

1 c. brown sugar
1 tsp. mustard
½ c. water
½ c. vinegar

Mix first 4 ingredients well. Shape into balls the size of your choice (small size makes best appetizer).

Dissolve next 4 ingredients and stir well. Pour sauce over shaped ham balls. Cook in 325° oven for 1 hour.

Burlian Walker

EASY CELERY STICKS

celery sticks
1 jar creamy peanut butter

Cut celery sticks to desired length. Fill with peanut butter for a delicious, different appetizer.

Burlian Walker

7-LAYER DIP

2 cans Frito bean dip
1 jar avocado dressing
1 c. mayonnaise
1 pt. sour cream
2 packs taco seasoning
1 bunch green onions, chopped
2 large ripe tomatoes
¼ lb. sharp cheese, grated
1 can ripe olives, chopped or sliced

Mound bean dip in serving dish. Mix together next 4 ingredients; cover bean dip with mix. Top with onions, tomatoes, olives and cheese. Serve with Tostitos.

Burlian Walker

CURRY DIP

1 pt. Hellmann's mayonnaise
3 level Tbsp. curry powder
1 Tbsp. Worcestershire sauce
1 Tbsp. chili sauce
¼ tsp. salt
dash of pepper
1 tsp. grated onion juice
½ tsp. garlic powder

Mix all ingredients together well. Cover and refrigerate. (Flavor improves with age.) Very good with fresh vegetables.

Anne Thames

SPINACH DIP

1 (8 oz.) can water chestnuts, chopped
1 (10 oz.) pkg. frozen chopped spinach
1 c. mayonnaise
1 ½ c. sour cream
1 medium onion, chopped
1 (1 ⅝ oz.) pkg. Knorr vegetable soup mix
2 or 3 green onions, chopped

Thaw spinach; place on paper towels and press until barely moist. Combine all ingredients. Stir well. Cover and chill several hours. Serve in center of hollowed-out King Hawaiian bread. Yields approximately 3 cups.

Burlian Walker

EASY PARTY DIP

1 jar processed cheese spread
1 (15 oz.) can chilli (no beans)
1 can fried onion rings

Combine cheese and chilli in a saucepan and heat until hot and bubbly on a low heat. Stir in fried onion rings. Serve hot with corn or tortilla chips. For extra spice, substitute jalapeno pepper processed cheese spread.

Ann Heaton Hawkins

SUB-DUB SHRIMP DIP

1 (10 ½ oz.) can cream of tomato soup
3 (3 ½ oz.) pkg. cream cheese
1 envelope gelatin
¼ c. chopped celery
1 Tbsp. chopped bell pepper
2 cans shrimp, mashed
1 c. onion
1 c. mayonnaise
1 c. sour cream
Tabasco sauce to taste

Bring the tomato soup to a boil. Add cream cheese and the gelatin, dissolved in water. Add celery, pepper, onions, shrimp, mayonnaise and sour cream. Line mold with Saran Wrap. Fill, cover and chill. Serve with crackers.

Kay L. Woodrick

ROTEL DIP

1 lb. sausage or ground meat or ½ lb. each
1 lb. (16 oz.) Velveeta mild Mexican cheese, cubed
1 can Ro-Tel tomatoes, drained

Brown sausage or ground beef; drain well. Drain Ro-Tel tomatoes well. Mix meat, cheese and tomatoes; place in double boiler over low heat until cheese melts. Serve with King size Fritos. Delicious!

Burlian Walker

FRUIT DIP

1 (8 oz.) pkg. cream cheese
1 jar Marshmallow Creme
pineapple juice to thin

Beat cream cheese until fluffy. Add Marshmallow Creme. Thin with pineapple juice.

Kay L. Woodrick

FRUIT AND CHEESE SPREAD

1 can fruit cocktail, coarsely chopped and moisture squeezed out
1 (8 oz.) pkg. cream cheese, softened
2 Tbsp. minced green onion tops
1 to 2 Tbsp. mayonnaise
6 to 8 slices bacon, cooked crisp and crumbled
1 medium pineapple
chopped fresh parsley for garnish

Combine first 5 ingredients, mixing well. Chill.

Cut lengthwise slice from pineapple, removing about ⅓ of pineapple. Scoop pulp from slice; discard rind. Scoop pulp from remaining portion, leaving shell ½ to ¼-inch thick. Reserve for use in another recipe. Spoon cream cheese mixture into pineapple shell and garnish with fresh parsley, if desired. Yields 2 ½ cups. Serve with party-size slices of rye bread, crackers or gingersnaps.

Barbara Webb

CHEESE DIP

1 bar jalapeno Velveeta cheese
½ bar mild or sharp Cheddar cheese
1 can cream of mushroom soup
1 can cream of chicken soup
1 small jar pimento

Mix all ingredients and melt at low heat. Serve warm. Good to serve in fondue dish. Also good to scramble hamburger meat or sausage.

Donna Brister

ARTICHOKE DIP

1 can artichoke hearts
1 c. Hellmann's mayonnaise
1 pkg. Italian salad dressing mix

Drain artichokes; cut into pieces. Mix mayonnaise and salad dressing. Serve with Melba rounds.

Kathleen Hutchison

SQUASH RELISH

3 qt. coarse ground yellow squash
3 c. ground onions
1 c. ground green bell peppers
2 (4 oz.) jars pimento, chopped

Mix all vegetables and drain about 1 hour.

7 c. white sugar
5 c. white vinegar
5 tsp. salt
4 tsp. celery seed
4 tsp. mustard seed

Combine ingredients. Bring to a rolling boil. Add mixed and drained vegetables. Bring back to a boil and cook about 15 minutes. (Stir several times.) Pack in hot, sterilized jars. Makes 8 to 9 pints.

Anne Thames

CRISP PICKLE SLICES

4 qt. sliced medium cucumbers
6 sliced medium white onions
2 chopped green peppers
3 cloves garlic
⅓ c. salt
5 c. sugar
3 c. cider vinegar
1 ½ tsp. turmeric
1 ½ tsp. celery seed
2 Tbsp. mustard seed

Mix cucumber slices, onions, peppers and whole garlic cloves. Add salt and mix. Cover with cracked ice. Let stand for 3 hours. Drain well. Combine remaining ingredients. Pour over drained cucumber mixture. Heat just to a boil. Seal in hot, sterilized jars. Makes 8 pints.

Anne Thames

GARLIC SWEET PICKLES

1 gal. sour pickles
5 lb. sugar
1 box pickling spices
peeled garlic cloves (1 heart)

Drain and slice pickles. Divide pickling spices, making 3 bags (tie in cheesecloth). Layer in jar the pickles, garlic, spice bag and sugar. Continue layers until you've packed all pickles. Keep adding sugar as it dissolves. Ready to eat in a week or less. Best served cold.

Berry Strait

COFFEEVILLE SALTLESS CUCUMBER PICKLES

4 c. pickling cucumbers (about 8)
2 medium onions, sliced in rings
1 ½ c. cider vinegar
¼ tsp. celery seed
½ tsp. mustard seed
½ tsp. turmeric
1 ¼ c. sugar

Combine cucumbers and onion rings. Cover with crushed ice in water. Let stand for 3 hours and drain. Combine vinegar, sugar and spices; heat to boiling. Add cucumbers and onions to mixture and boil for 2 to 3 minutes. Chill to serve or refrigerate up to 1 month.

Nita M. Jordan

DILL PICKLE

cucumbers

Wash cucumbers, but do not dry/drain. Place the following in a quart jar:

2 cloves garlic
1 tsp. dill seed or real dill
2 pods hot pepper (cayenne or jalapeno)
⅛ tsp. alum (placed in bottom of jar)

Pack cucumbers either whole or cut in ½ or ¼ slices lengthwise. Bring the following ingredients to a roaring boil:

3 qt. water
1 qt. apple cider vinegar
¾ c. plain salt or pickling salt (non-iodine brand)

Pour liquid over cucumbers; let stand 10 minutes. Pour out, bring back to a boil and add the following:

½ c. sugar
1 tsp. mustard seed
2 sliced onions
2 grape and/or bay leaves

Let boil until onions are tender. Pour back over cucumbers and seal. Let stand for 30 days before using.

Ken Chapman

SWEET CUCUMBER PICKLES

16 lb. cucumbers
2 boxes plain salt
1 bottle alum or box
1 gal. white vinegar
10 lb. sugar

Soak cucumbers in salt water (salt water to float an egg) from 10 to 14 days. Take cucumbers out of salt water, wash and slice. Then soak cucumbers in alum water 24 hours. Take out and wash, then add vinegar to cucumbers for 6 hours. Take out of vinegar and add a layer of pickles, layer of sugar, then pickles and layer of sugar. Continue with this until the pickles and sugar are used. Let stand in jug for a week. You can keep them in jug with lid or put in jars. They do not have to be sealed.

Maudell Weeks

FRIED DILL PICKLES

desired amount of dill pickles
1 small can evaporated milk
¼ c. milk
2 eggs
small amount of flour

Dip pickles in batter and roll in flour. Deep fry.

Burlian Walker

-o EXTRA RECIPES o-

-• YOUR FAVORITE RECIPES •-

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SOUPS
SALADS
SAUCES

Copiah County

Copiah County was created in 1823 from a portion of Hinds County. Copiah is an Indian name meaning "calling panther".

The current courthouse building was built in 1902 as a combined courthouse and jail. In 1953 and 1974 alterations and additions were made.

FRENCH ONION SOUP

4 to 6 oz. drippings from a roast
5 bouillon cubes
2 medium or 1 large onion
about 1 c. shredded Cheddar cheese for each serving

Dissolve bouillon cubes in 4 cups of water and add the roast drippings. (The roast drippings is the "secret ingredient", you may put some in a bag and freeze it the next time you have a roast.) Cut the onions into relatively thin slices (about ¼-inch) and saute until they are clear. Combine the onions with the liquid and season. (A dash of Worcestershire sauce is nice; also a dash of soy sauce.) Simmer for about 15 minutes.

To serve, place about ½ cup of cheese in a bowl and ladle in the soup. Float a piece of toasted French bread on the soup and sprinkle with the other half of the cheese.

John Landress

BRUSSELS SPROUTS SOUP

10 oz. frozen baby Brussels sprouts
½ lb. smoked sausage, sliced
6 Tbsp. minced onion
2 small red potatoes, cut in cubes
2 c. chicken broth

In large saucepan, brown the sausage over moderately low heat; turn and drain on paper towels. In the sausage fat remaining in the saucepan, cook the onion over low heat, stirring until it is soft. Add Brussels sprouts, sausage, potatoes, broth and 1 cup of water. Bring the liquid to a boil and cook until the Brussels sprouts are done.

Becky J. Nevill

QUICK CATFISH MINESTRONE

1 lb. catfish fillets, cut into ½-inch pieces
2 cans minestrone soup
1 ⅓ c. water
1 (8 oz.) can tomato sauce
½ tsp. salt
¼ tsp. basil
¼ tsp. oregano
dash of pepper
chopped parsley

Combine all ingredients, except parsley. Cover and simmer for 10 to 15 minutes or until fish flakes easily when tested with a fork. Garnish with parsley. Yield: 6 servings.

Kay L. Woodrick

LIME SOUP

2 whole chicken breasts
10 c. water
3 cloves garlic
½ onion
3 small sprigs cilantro (coriander)
1 Tbsp. salt
½ tsp. ground cumin
1 (1-inch) stick cinnamon
1 whole clove
1 tsp. dried oregano
1 tsp. oil
½ c. chopped red onion
½ c. finely chopped green bell pepper
2 c. peeled and chopped tomatoes
6 limes, 3 sliced and 3 halved
4 chicken livers, cut up
1 avocado, peeled, pitted and sliced
fried tortilla strips (optional)

Place chicken breasts, water, garlic, onion, cilantro and salt in a large pot or Dutch oven. Bring to a boil and cook, covered, over low heat for 35 to 40 minutes or until the chicken is tender. Strain and reserve the stock. Shred the chicken and set aside.

Toast the cumin, cinnamon, cloves and oregano in a small skillet, then transfer to a blender. Add ½ cup of the reserved chicken stock and puree.

Heat the oil in a skillet; add the onion and saute for 2 minutes or until transparent. Add the pepper and saute for 2 minutes. Add the tomatoes and cook over medium heat for 7 minutes, stirring constantly. Add the rest of the chicken stock and the pureed spices. When broth comes to a boil, add 2 of the sliced limes, chicken and chicken livers. Cover and cook over medium heat for 10 minutes.

To serve, place a slice of lime in the bottom of each bowl and cover with the hot soup. Pass a small plate of quartered limes and avocado slices separately. If you like, you can fry some tortilla strips and serve them as a garnish. Serves 6.

Linda Royals Flynn

CURRY SOUP

2 (10 ½ oz.) cans condensed cream of mushroom soup
2 (10 ¾ oz.) cans condensed tomato soup
4 soup cans milk
1 ½ Tbsp. curry powder

In medium saucepan over medium heat, heat all ingredients about 20 minutes, stirring occasionally. Makes about 10 cups.

Burlian Walker

STRAWBERRY SOUP

½ c. white wine
½ c. sugar
2 Tbsp. lemon juice
1 tsp. grated lemon peel
1 pt. strawberries

Blend all ingredients, except 3 strawberries, until smooth in covered blender at medium speed. Garnish soup with reserved strawberries, sliced. Makes 3 dessert servings.

Burlian Walker

AUNT MARGUERITE'S VEGETABLE SOUP

2 cans stewed tomatoes
1 can Ro-Tel tomatoes
2 cans Campbell's old fashioned vegetable soup
2 cans Snap-E Tom tomato cocktail
2 pkg. frozen cream-style corn
2 pkg. frozen sliced okra
2 lb. ground chuck
chopped onion

Brown the onion and beef, then add the other ingredients.

Jenny Thornton

SEAFOOD BISQUE

½ stick butter, melted
4 green onions with stems, chopped
2 cloves garlic, crushed
3 Tbsp. flour
1 can cream-style corn
2 c. milk
2 Tbsp. Worcestershire sauce
Tabasco sauce to taste
red pepper to taste
8 ½ oz. crab meat
8 oz. shrimp

Saute onions and garlic, but do not brown. Add flour and milk; cook until thick. (Celery and bell pepper may be added, but is optional.) Add other spices, corn and seafood. Cook until hot and bubbly.

Stanley Stewart

FRENCH ONION SOUP

12 oz. onions, julienne
1 ½ Tbsp. butter
2 c. beef stock
2 c. chicken stock
dry sherry (optional)

Saute onions until evenly browned. Add stocks and bring to a boil; simmer until flavor is well developed. Season to taste. Serves 4.

Kay L. Woodrick

CROUTONS FOR ONION SOUP

1 slice bread
1 Tbsp. butter
½ oz. Parmesan cheese

Make a paste of butter and cheese. Trim the crust from the bread and spread with the mixture. Cut into quarters and bake until dry and brown. Serve with soup. Servings: 4.

Kay L. Woodrick

HODGE PODGE SOUP

2 lb. ground beef
2 (15 oz.) cans Ranch Style beans
3 (10 oz.) cans minestrone soup
3 soup cans water
1 ½ c. celery, chopped
1 ½ c. onion, chopped
2 cloves garlic, crushed
1 can diced tomatoes and green chilies
1 (16 oz.) can stewed tomatoes
2 dashes Worcestershire sauce
2 dashes Tabasco sauce
2 Tbsp. chili powder
salt and pepper to taste
grated Cheddar cheese for garnish

Saute meat, onions, celery and garlic. Drain off excess fat. Add remaining ingredients and season to taste. Simmer 20 minutes or more over low heat. Stir often. To serve, sprinkle grated cheese on top and serve with cornbread. Makes 10 (1 cup) servings.

Kay L. Woodrick

VEGETABLE SOUP

3 qt. boiling water
2 pkg. dried onion soup mix
1 pkg. stew meat
1 large can tomato sauce
1 large can tomatoes
1 Tbsp. salt
2 bay leaves
1 tsp. parsley flakes
½ tsp. garlic powder
½ tsp. pepper
½ tsp. basil
½ tsp. marjoram
1 large bag frozen mixed vegetables

Boil water, soup mix and stew meat for 30 minutes. Add remaining ingredients, except for vegetables. Cook for 15 minutes,

then add vegetables. Cook for 2 to 2 ½ hours. Add pasta or noodles, if desired. Cook until tender. Serve.

Nell Creely

BROCCOLI SOUP

2 pkg. frozen chopped broccoli
1 can each: cream of chicken soup, cream of mushroom and cream of celery
1 pkg. Velveeta shredded Mexican cheese
3 c. water

Cook broccoli in 3 cups water until tender; stir in soups. Heat. Add cheese and heat until cheese melts. Serve.

Ken Chapman

EASY AMBROSIA SALAD

1 c. Mandarin oranges
1 c. pineapple chunks
1 c. shredded coconut
1 c. miniature marshmallows
1 c. sour cream

Drain fruit well; mix with coconut, marshmallows and sour cream. Chill 1 hour. Makes 6 to 8 servings.

Lucille Keys

BAKED POTATO SALAD

8 to 10 red potatoes, peeled, boiled and cut up
1 c. Hellmann's mayonnaise (do not substitute)
1 onion, chopped
8 to 10 slices bacon, cooked and crumbled
1 lb. Velveeta cheese, cubed

Combine potatoes, mayonnaise, onion and Velveeta cheese into 9 x 13-inch baking dish. Top with bacon and bake at 350° for 45 minutes or until bubbly. Serve hot!

Nena Brister Carmody

FROZEN CHERRY SALAD

1 can cherry pie filling
1 large can crushed pineapple
1 can condensed milk
1 large container whipped topping
2 Tbsp. lemon juice (optional)

Mix all ingredients and freeze in a 9 x 13-inch pan. Cut into squares and garnish with pecans or cherries, if desired.

Frances Mullen Falvey

LIBRARIAN'S CHICKEN SALAD

chicken breasts (as many as needed; 5 to 6 recommended for a party)
1 onion, minced
2 bay leaves
dash of salt
dash of cayenne pepper
2 Tbsp. dried parsley
a few celery leaves
several dashes of Mrs. Dash
celery, chopped
dill pickle, chopped
mayonnaise
lettuce leaves

Boil chicken in water. In boiling water add next 7 ingredients. When chicken is tender, chop with a knife on a cutting board. Add finely chopped celery and chopped dill pickle. Sprinkle again with Mrs. Dash, a dash of cayenne and some parsley. In fact, use the parsley generously. (It is good for high blood pressure anyway.) Moisten chicken with a light mayonnaise. It is best made the day before serving it. Use for sandwiches or serve on lettuce leaves.

Joan M. McLemore

BROCCOLI SALAD

2 bunches fresh chopped broccoli
¼ c. chopped onion
½ c. chopped pecans
12 oz. crumbled bacon (can use bacon bits)

Dressing:

2 Tbsp. vinegar
½ c. sugar
½ c. mayonnaise

Blend dressing together and toss over broccoli mix.

Margaret Grantham Coon

TASTY CHICKEN CURRY SALAD

4 c. chicken
1 lb. grapes (green seedless or red)
15 ¼ oz. pineapple chunks, drained
1 c. diced celery
1 can water chestnuts, sliced
1 c. slivered, toasted almonds (save ½ for garnish)

Dressing:

½ to 1 tsp. curry powder
1 Tbsp. lemon juice
1 Tbsp. soy sauce
1 ½ c. mayonnaise

Stew chicken; cool and cut in cubes. Add all ingredients. Mix dressing together. Toss and marinate 2 to 3 hours.

Catherine McManus Kellogg

BURLIAN'S ORIGINAL SPANISH POTATO SALAD

8 lb. potatoes, chopped
10 hard-boiled eggs, chopped
1 c. green onions, chopped
½ c. onions or minced onions
½ c. prepared mustard
1 pt. jar chopped sweet or dill pickles
1 large jar pimentos
½ c. parsley (fresh or minced)
1 c. mayonnaise or to suit
1 tsp. curry powder
1 tsp. garlic powder
1 Tbsp. paprika
½ tsp. salt
½ tsp. pepper or to suit
1 c. celery, chopped
⅛ tsp. red pepper
½ tsp. sesame seed

After boiling potatoes, set aside. Mix all ingredients into potatoes. Stir well to mix. Top with an additional sliced, boiled egg and paprika. Serves a large group.

Burlian Walker

SPICED PEACH SALAD

¾ c. sugar
¼ c. vinegar
1 stick cinnamon
½ tsp. whole cloves
1 can peach halves (16 oz.), drained
2 pkg. cream cheese
¼ c. chopped nuts
lettuce
mayonnaise

Combine sugar, vinegar, cinnamon and cloves; simmer for 5 minutes. Remove from heat; strain and reserve ¼ cup syrup. Pour remaining syrup over peach halves and chill for 4 hours.

Blend cream cheese, chopped nuts and ¼ cup syrup. Drain chilled peaches, reserving liquid, and place peaches on lettuce. Fill peach centers with cheese mixture. Garnish each with a dollop of mayonnaise thinned with small amount of spiced liquid from peaches. Serves 6.

Kay L. Woodrick

CONGEALED CHERRY SALAD

1 can pie cherries
juice of 2 oranges
juice of 1 lemon
1 small can crushed pineapple
1 c. chopped pecans
2 pkg. cherry jello
½ envelope gelatin

Use juice for jello; add enough water for 3 cups of liquid and prepare jello as indicated on package. Use some of the liquid to dissolve or soften gelatin; stir into cooled jello mixture. After jello has begun to set, stir in the other ingredients and place in refrigerator to congeal. Serve on lettuce and garnish with mayonnaise.

Helen Mullen

HOT CHINESE CHICKEN SALAD

8 fryer thighs, skinned, boned and cut in 1-inch pieces
¼ c. cornstarch
¼ c. corn oil
2 cloves fresh garlic, crushed
1 large ripe tomato, cut into chunks
1 (4 oz.) can water chestnuts, drained and sliced
1 (4 oz.) can sliced mushrooms, drained
1 bunch green onions, coarsely chopped
1 c. celery, sliced on slant
½ lb. snow peas
¼ c. soy sauce
2 c. finely shredded iceberg lettuce
2 c. cooked yellow rice

Roll chicken in cornstarch. Heat corn oil in heavy skillet over high heat. Add chicken chunks and quickly brown. Add garlic, tomato, water chestnuts, mushrooms, onions, snow peas and celery. Stir; add soy sauce and stir. Cover, reduce heat to simmer and cook 5 minutes.

To serve: Spoon ½ cup cooked rice onto plate. Cover with shredded lettuce. Spoon chicken mixture over rice-lettuce. Serve hot.

This will reheat later beautifully. Be sure to get everything ready to throw in before you start because it cooks in just a few minutes.

Kay L. Woodrick

POTATO SALAD

4 c. diced, cooked and pared potatoes
1 tsp. salt
1 tsp. celery seed
¼ tsp. pepper
½ c. sliced green onion with tops
⅔ c. finely chopped celery
⅔ c. sliced radishes
½ c. sweet pickle relish
1 c. salad dressing or mayonnaise
1 Tbsp. prepared mustard
4 hard-boiled eggs, chopped

Combine first 8 ingredients in large bowl. Stir together salad dressing and mustard. Pour over potato mixture and toss lightly. Carefully stir in eggs. Cover and chill thoroughly. Serves 8.

Kay L. Woodrick

LEMON OLIVE SALAD

1 pkg. lemon jello, dissolved in 1 c. hot water
½ tsp. salt
2 tsp. Worcestershire sauce
1 Tbsp. onion juice
1 c. chopped celery
½ small green pepper, chopped
1 small bottle stuffed olives, sliced
⅔ c. crushed pineapple
⅔ c. pineapple juice

Mix all together and congeal in molds.

Lottie Sample Payne

CORN BREAD SALAD

1 pan of corn bread, cooled
8 slices bacon, cooked preferably in microwave and crumbled
1 medium onion, chopped
2 large tomatoes, chopped
2 boiled eggs, chopped (but optional)
1 green pepper, chopped (but optional)
1 c. mayonnaise

Crumble corn bread; add bacon and onion (and if desired eggs and green pepper). Then add tomatoes and mayonnaise. Stir gently. Chill until served.

Burlian Walker

HOT CHICKEN SALAD

2 c. chopped, cooked chicken
¾ c. mayonnaise
1 can cream of chicken soup
1 ½ c. cooked rice
¼ c. water or chicken broth
2 Tbsp. grated onion
¼ c. green pepper
2 boiled eggs, chopped
½ c. crushed potato chips
salt and pepper to taste

Mix all ingredients, except potato chips. Pour in greased casserole dish and top with potato chips. Bake at 350° for 25 minutes.

Kay Rayborn

CHERRY RIBBON SALAD

1 (3 oz.) box cherry jello (either regular or sugar-free)
1 (3 oz.) box Hawaiian pineapple jello
1 can cherry pie filling
1 (8.5 oz.) can crushed pineapple
⅓ c. mayonnaise
1 c. Cool Whip
¼ c. pecans

First Layer: Mix cherry jello in 1 ½ cups of boiling water; cool. Add cherry pie filling. Pour into greased mold (spray with Pam). Let jell (60 to 90 minutes).

Second Layer: Mix Cool Whip, mayonnaise and pecans; set aside. Mix Hawaiian pineapple jello in 1 cup of boiling water; cool. Add pineapple and juice and Cool Whip mixture. Pour on top of cherry layer. Cover and let jell overnight.

Ken Chapman/Shirley Ricketts

ARTICHOKE RICE SALAD

1 pkg. chicken Rice-A-Roni
4 green onions, chopped, or ½ Tbsp. dehydrated chives
12 or more small stuffed olives, sliced
½ c. mayonnaise
¾ tsp. curry powder
2 (6 oz.) jars marinated artichokes

Cook rice as directed on package. Cool. Drain artichokes and slice, discarding tough parts. Combine with other ingredients. Mix with rice, adding some of the liquid from artichokes. Serve at room temperature.

Berry Strait

CONGEALED ASPARAGUS SALAD

1 can cut asparagus
1 box lime jello
1 c. boiling water
1 c. mayonnaise
½ c. milk
½ c. grated cheese
1 Tbsp. grated onion
1 Tbsp. vinegar
dash of Tabasco sauce

Dissolve jello in hot water; cool until syrupy. Mix mayonnaise, milk, cheese, onion, vinegar and Tabasco. Fold into jello mixture. Add asparagus. Pour into greased molds and chill, or pour into oblong Pyrex dish and cut in squares.

Another favorite from a Natchez tea room that is no longer open.

Joan McLemore

FRUITED CHICKEN SALAD

1 ½ c. chopped chicken or turkey
1 c. chopped, unpeeled apple
¾ c. chopped celery
½ c. chopped walnuts or pecans
1 (3 oz.) pkg. cream cheese, softened
½ c. sour cream
3 Tbsp. pineapple juice
¼ tsp. salt
⅛ tsp. white pepper

Combine first 4 ingredients. Combine cream cheese and remaining ingredients; add chicken mixture, stirring well. Cover and chill. Yield: 6 servings.

Lucille M. Keys

BLUEBERRY SALAD

2 (3 oz.) boxes Concord grape jello
2 c. boiling water
1 (No. 3) can crushed pineapple
1 (No. 2) can blueberry pie filling

Topping:

1 (8 oz.) pkg. cream cheese
½ pt. sour cream
½ c. powdered sugar
½ tsp. vanilla
½ c. chopped nuts

Mix first 4 ingredients together and chill. Mix next 5 ingredients together and put on top of the blueberry mixture.

Lenora Hunter

CRANBERRY SALAD

2 (3 oz.) pkg. raspberry gelatin
2 c. boiling water
¾ c. sugar
2 medium apples, unpeeled and coarsely chopped
1 (15 ¼ oz.) can crushed pineapple, undrained
½ c. chopped pecans
lettuce leaves

Dissolve gelatin in boiling water; add sugar and stir until consistency of unbeaten egg white. Stir in next 3 ingredients. Spoon

into a lightly oiled 8-cup mold. Chill until firm. Unmold on lettuce leaves.

Jackie Stegall Avery

FROZEN FRUIT SALAD

½ c. maraschino cherries, well drained and chopped
¾ c. crushed pineapple, drained
2 c. sour cream
¾ c. sugar
2 Tbsp. lemon juice
⅛ tsp. salt
1 large banana, mashed
¾ c. nutmeats (I use Macadamia nuts)

Line muffin pans with paper cups. Prepare and set aside the cherries and pineapple. Mix together sour cream, sugar, lemon juice, salt and banana. Blend in cherries, pineapple and nuts. Spoon into baking cups and freeze.

I remove from the freezer about 1 hour before serving and place in refrigerator.

Catherine McManus Kellogg

PINEAPPLE BUTTERMILK SALAD

1 (20 oz.) can crushed pineapple (undrained)
2 Tbsp. sugar
1 (6 oz.) pkg. orange jello
2 c. buttermilk
1 (8 oz.) container Cool Whip
1 c. chopped pecans

Combine pineapple and sugar in saucepan. Bring to a boil, stirring occasionally. Remove from heat; add gelatin, stirring until dissolved. Cool. Add buttermilk and stir until dissolved. Fold in Cool Whip and pecans. Spoon in 12 x 8 x 2-inch dish. Chill until firm. Cut into squares.

Paula Walkér

MACARONI SALAD

16 oz. elbow noodles
4 oz. pimiento
4 green onions
garlic to taste
2 oz. vinegar
1 Tbsp. sugar
1 ½ c. mayonnaise

Cook and drain noodles. Mix all other ingredients together, then pour it over the noodles.

Robin Rector

TACO SALAD

1 lb. ground beef
1 medium onion, diced
3 medium tomatoes, chopped
8 oz. bag grated Cheddar cheese
1 can pinto beans
1 head lettuce, chopped
16 oz. bottle Thousand Island dressing
1 bag Doritos chips, crushed

Brown and drain meat. Mix all of the ingredients together in order.

Robin Rector

COME-BACK SALAD DRESSING

1 c. mayonnaise
¾ c. chilli sauce
¾ c. catsup
½ c. Wesson oil
1 tsp. water
dash of Tabasco sauce
dash of salt
1 small onion
1 tsp. dry mustard
1 tsp. pepper
1 tsp. paprika
3 buttons garlic
juice of 1 lemon

Blend in blender. Chill before serving.

Ken Chapman

FRENCH SALAD DRESSING

1 c. Wesson oil
¼ c. vinegar
½ c. sugar
⅔ c. catsup
1 tsp. salt
1 tsp. paprika
juice of 1 lemon
1 small onion

Combine all ingredients in blender. Chill before serving.

Ken Chapman

THOUSAND ISLAND DRESSING

½ qt. mayonnaise
1 ½ oz. minced onion
3 oz. chopped pimiento
1 c. chili sauce
8 eggs, hard-cooked
1 tsp. salt
¼ c. pickle relish
cayenne pepper

To mayonnaise, add onion, pimiento, chili sauce, eggs, salt, relish and cayenne. Stir well. Makes 2 quarts.

Kay L. Woodrick

SEAFOOD SAUCE

1 ½ to 2 c. catsup
½ tsp. garlic powder
½ tsp. onion powder
½ tsp. prepared horseradish
2 Tbsp. lemon juice
⅛ tsp. Worcestershire sauce
2 drops Tabasco sauce or hot sauce
⅛ tsp. salt
dash of pepper

Combine all ingredients; stir well and chill. Serve with boiled shrimp. Also good with fried shrimp.

Paula Walker

MUSTARD SAUCE

1 c. brown sugar
5 tsp. flour
2 tsp. dry mustard
¼ c. evaporated milk

Mix all ingredients together. Cook on low heat until thick. Great with cooked ham. Can also be done in microwave.

Robin Rector

ZIPPY CREAM "N" PICKLE SAUCE

1 c. sour cream
¾ c. relish sandwich spread
2 Tbsp. sweet pickle relish
2 Tbsp. finely chopped onion
1 Tbsp. finely chopped parsley
1 Tbsp. lemon juice
1 tsp. dried dill weed
½ tsp. cream-style prepared horseradish
3 or 4 dashes liquid hot pepper sauce

Combine all ingredients. Chill for 30 minutes to blend flavors. Makes approximately 2 cups of sauce.

Joy Wesbrooks

TURKEY GRAVY

6 Tbsp. butter
6 Tbsp. flour
3 c. turkey stock
salt and pepper
giblets, finely chopped
2 hard-boiled eggs, chopped

Put butter in skillet; add flour and stir until brown. Pour in stock gradually. Cook 5 minutes or until the right thickness. Season with salt and pepper; add giblets and eggs.

Kay L. Woodrick

SPAGHETTI SAUCE

1 lb. lean ground beef
½ green pepper, chopped
1 small onion, chopped
3 large cloves garlic, minced
1 Tbsp. chili powder
1 tsp. ground oregano
1 ¼ tsp. salt
¾ tsp. pepper
1 (16 oz.) can tomatoes, chopped
1 (8 oz.) can tomato sauce
1 (4 oz.) can sliced mushrooms, drained
about 1 c. water

Combine ground beef, green pepper, onion and garlic in a large skillet; cook until meat is browned. Add next 7 ingredients; bring to a boil and cook 10 minutes. Reduce heat and simmer 1 to 1 ½ hours. Add water, if necessary, to make desired consistency. Yield: 4 cups.

For 2 servings, spoon half of mixture over hot cooked spaghetti. Freeze remaining sauce for later use. To serve, thaw in refrigerator and heat slowly in a saucepan.

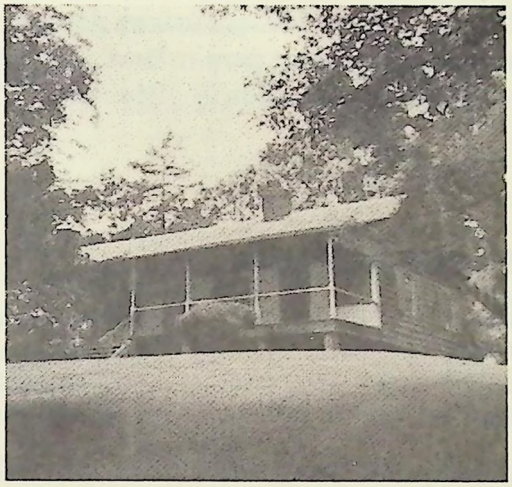
Paula Walker

-• EXTRA RECIPES •-

-• YOUR FAVORITE RECIPES •-

Recipe	Page Number

MEATS
MAIN DISHES



Jefferson County

Named for President Thomas Jefferson of Virginia, this county was founded in 1802. Fayette, made the county seat in 1825, was named in honor of Marquis de la Fayette, a French Revolutionary War hero.

Mount Locust Inn was one of the most famous "stands" or inns on the Natchez Trace. It was a day's walk from Natchez and owned by William Ferguson. It was probably built in 1780 as a one-room house. Today, it is operated by the National Park Service and open to the public.

HAMBURGER CASSEROLE

2 Tbsp. oil
1 lb. hamburger meat
1 tsp. sugar
1 ½ tsp. salt
1 clove garlic
pepper to taste
2 (8 oz.) cans tomato sauce
1 (8 oz.) pkg. noodles
½ c. chopped onion
1 (3 oz.) pkg. cream cheese
1 c. sour cream
½ c. grated Cheddar cheese

Brown meat in skillet; chop garlic. Mix garlic, tomato sauce, salt, pepper and sugar into cooked meat. Cover and cook slowly for 15 minutes. Cook noodles according to directions on package and drain. Mix onions with cream cheese and sour cream. Spray 11 ½ x 7 ½ x 1 ½-inch casserole dish. Put layer of noodles, then half of cream mixture, then half of meat sauce. Repeat layers. Bake for 20 minutes at 350°. Top with grated cheese and return to oven until cheese melts.

Ken Chapman

LINDA'S CASSEROLE

2 cans crescent rolls
1 c. sour cream
1 tsp. oregano
2 lb. ground beef
1 c. onion
2 small cans tomato sauce
1 small can sliced mushrooms
1 pkg. shredded Mozzarella cheese

Mix sour cream and oregano; spread on crescent rolls that have been flattened out, not rolled. Roll back up and refrigerate. Brown beef and onion. Add tomato sauce and mushrooms to this and put on bottom of 9 x 12-inch greased Pyrex dish. Over this, sprinkle cheese then put rolls on top. Preheat oven to 425° and then cut back to 350°. Bake for 20 minutes.

Linda Payne

MARINATED BEEF BRISKET

1 beef brisket (no seasoning added)

Marinade:

2 cans Campbell's beef consomme
3 Tbsp. soy sauce
1 Tbsp. liquid smoke
2 cloves garlic, minced

Barbecue Sauce:

2 c. Bull's-Eye barbecue sauce
1 c. Worcestershire sauce
½ to ¾ c. lemon juice to taste

Place brisket in roaster pan with marinade. Marinate at least overnight and turn at least once. (The longer it is marinated, the better the flavor.) Cover in roaster pan and cook in 250° oven until well done (2 to 6 hours). Juice may be thickened to make gravy. Cool overnight. Slice and cover with barbecue sauce; cook 1 hour more. On day of service, chop meat, mix with sauce and heat. Serve with buns.

Kay L. Woodrick

HAMBURGER/CHEESE CASSEROLE

1 lb. ground beef
1 (8 oz.) can tomato sauce
1 lb. cheese of choice
1 (8 count) can biscuits

Brown and drain ground beef. Place in casserole dish. Pour tomato sauce on top. Add ¼-inch slices of cheese. Place in 375° oven and bake until cheese bubbles. Remove and place biscuits on top. Return to oven until biscuits are done and browned.

Burlian Walker

PINEAPPLE MEAT LOAF

2 lb. ground beef
2 c. fresh white or whole-grain bread crumbs (about 4 slices)
juice from 1 (8 ¼ oz.) can sliced pineapple
½ c. minced onion
2 eggs
2 tsp. salt
½ tsp. pepper

Preheat oven to 350°. Mix all ingredients. Spoon mixture into 9 x 5-inch loaf pan. Top with pineapple slices. Bake 1 hour.

Burlian Walker

MISSISSIPPI CASSEROLE

2 lb. ground beef
1 lb. macaroni
½ lb. sharp Cheddar cheese, grated
1 tsp. black pepper
1 (10 oz.) can tomatoes
2 small cans pitted black olives
2 medium onions, chopped
2 small green peppers, chopped
2 Tbsp. salt
2 Tbsp. Worcestershire sauce
1 ½ c. tomato juice

Combine all ingredients; mix well. (All ingredients are put together raw.) Bake in oven at 325° for about 2 hours.

Lucille M. Keys

STEAK SAN MARCO

2 lb. chuck steak, cut in serving pieces
1 envelope Lipton onion soup mix
1 can Italian peeled tomatoes
1 tsp. oregano
garlic powder
pepper
2 Tbsp. cooking oil
2 Tbsp. red wine vinegar

Arrange meat in Dutch oven. Cover with soup mix and tomatoes. Sprinkle with oregano, pepper, garlic powder, oil and vinegar. Simmer, covered, for 1 ½ hours.

Kay L. Woodrick

SICILIAN SUPPER

1 lb. ground chuck
½ c. onion
1 small can tomato paste
1 can water
1 ½ tsp. salt
½ tsp. pepper
¾ c. milk
1 large pkg. Philadelphia cream cheese
½ c. chopped bell pepper
½ tsp. garlic salt
1 small pkg. egg noodles
¼ c. Parmesan cheese

Brown ground chuck in skillet; add onion. Cook until onions are transparent. Add tomato paste, water, salt and pepper. While meat is browning, heat in double boiler the milk and cream cheese. Add chopped bell pepper and garlic salt. In third pot, cook egg noodles in water for 20 minutes and drain. Layer in casserole ½ noodles, ½ meat and ½ milk. Repeat. Top with ¼ cup Parmesan cheese and cook at 325° for 20 minutes.

Kay L. Woodrick

HAMBURGER STROGANOFF

2 lb. hamburger
½ chopped green pepper
1 chopped onion
salt and pepper to taste
3 c. uncooked wide egg noodles
3 c. tomato juice
1 container sour cream

Brown hamburger, green pepper, onion, salt and pepper; drain. Add noodles and tomato juice. Cover and cook until noodles are done (10 to 15 minutes). Remove from heat. Add sour cream. Do not boil or cream will curdle.

Kay L. Woodrick

CHEESEBURGER CASSEROLE

1 c. elbow macaroni
1 Tbsp. butter or margarine
2 ½ c. tomato juice
1 lb. ground beef
1 c. chopped onions
½ tsp. salt
½ tsp. garlic powder
½ tsp. chili powder
½ tsp. black pepper
1 c. shredded cheese or more if desired (the more cheese the better)

In saucepan melt butter and add uncooked macaroni; stir to coat well. Add tomato juice and bring to a boil; add ground beef and all other ingredients, except cheese. Stir well while heating to a simmer. Pour mixture in a casserole dish. Cover and bake at 350° for 20 minutes; uncover. Top with Cheddar cheese and bake 10 more minutes or until cheese melts. Makes about 4 to 6 servings.

Melinda Mullen Scott

BUSY DAY CASSEROLE

1 lb. round steak, cut in bite-size pieces
1 can cream of chicken soup
½ c. cooking sherry
1 can cream of celery soup
½ pkg. dried onion soup mix

Mix soups with sherry and onion soup mix; pour over meat. Bake for 3 hours in 300° oven in a covered casserole. Serve over rice, noodles or potatoes. Serves 6.

Lois Hawkins

PLANTATION DINNER

1 ½ lb. hamburger meat
1 can whole kernel corn, drained
¼ c. pimento
1 (8 oz.) pkg. cream cheese
1 can cream of mushroom soup
1 (12 oz.) pkg. noodles
1 onion

Cook meat and onion until meat is brown and drain off liquid. In separate pan melt cream cheese in mushroom soup. Cook noodles

and drain. Mix all 3 mixtures and add pimento and corn. Pour into casserole baking dish and bake for 30 minutes in 350° oven.

Pansy Foster Channell

HOME-STYLE BEEF STROGANOFF

1 Tbsp. butter
1 Tbsp. chopped shallots or white onions
10 fresh mushrooms, sliced
2 Tbsp. sherry wine
1 Tbsp. dry white wine
½ tsp. paprika
salt and white pepper to taste
1 c. light cream
1 can cream of mushroom soup
1 ½ Tbsp. vegetable oil
1 lb. steak *
salt and pepper to taste
¼ c. sour cream

*Tenderloin, sirloin or rump, cut into narrow strips about 2 inches long and ½-inch thick.

In saucepan melt butter and saute shallots and mushrooms for a few minutes. Add white wine, sherry, paprika, salt, pepper and cream of mushroom soup. Simmer for 5 minutes. In separate pan, heat oil and add the meat, salt and pepper. Brown meat quickly on both sides. Remove the meat from the pan; add the meat to the sauce. Do not let the meat and the sauce boil. Simmer until meat is tender. Add the sour cream and mix thoroughly. Makes 4 servings.

Zenus Owens

SIMPLY ELEGANT STEAK AND RICE

1 ½ lb. tenderized boneless beef round steak
1 ½ Tbsp. vegetable oil
2 large onions, cut in ½-inch slices and separated into rings
1 (10 ¾ oz.) can condensed cream of mushroom soup
1 (4 oz.) jar sliced mushrooms
½ c. sherry
1 ½ tsp. garlic salt
3 c. cooked hot rice

Cut steak into thin strips. In large skillet, add onion, sauteed until tender-crisp. Blend soup, sherry, liquid from mushrooms and garlic salt. Pour over steak. Add mushrooms. Reduce heat, cover and simmer for 1 hour or until steak is tender. Or, bake at 350° (covered). Serve over beds of rice. Makes 6 servings.

Robin Rector

SALMON CASSEROLE LOAF

1 lb. can salmon
1 c. cracker crumbs
1 Tbsp. onions
1 tsp. celery seed
½ tsp. salt
½ tsp. savory
¼ tsp. pepper
⅔ c. evaporated milk
1 egg, beaten
2 tsp. melted butter
½ c. grated cheese
½ tsp. savory salt

Drain salmon; add remaining ingredients, except cheese. Pack lightly into greased baking dish; sprinkle with cheese. Chill. Bake in loaf pan at 350° for about 30 minutes.

Joy Wesbrooks

FARM-RAISED CATFISH GOLDEN NUGGETS

2 lb. farm-raised catfish fillets (fresh or frozen)
1 c. all-purpose flour
½ c. cornmeal
1 ½ tsp. seasoned salt
1 tsp. baking powder
¼ tsp. lemon pepper
2 eggs, beaten
1 ¼ c. buttermilk
¼ c. finely chopped pecans or almonds
cooking oil for frying
Zippy Cream "N" Pickle Sauce

Thaw catfish, if frozen. Cut catfish into pieces approximately 1 ½ x 1 ¼-inches. In a large bowl, sift together flour, cornmeal, seasoned salt, baking powder and lemon pepper. Add eggs and milk; blend into a smooth batter. Stir in pecans or almonds. Dip catfish into batter, let excess batter drip off and place on wax paper. Fry in deep fat at 375° for 3 to 5 minutes, until golden brown and catfish flakes easily when tested with a fork. Drain on absorbent paper. Serve with Zippy Cream "N" Pickle Sauce. Yield: 6 servings.

Joy Wesbrooks

CRAYFISH ETOUFFEE

1 stick margarine
1 lb. crayfish tails
green onions
garlic
1 can cream of mushroom soup
mushrooms (optional)
red pepper
black pepper
a shake of Tabasco sauce
season to taste with Tony Chachere Cajun Creole seasoning

Use no salt.

Saute onion, garlic and mushrooms; add soup and seasoning. Heat. Add crayfish tails and simmer. Serve over rice.

Shirley Ricketts

TUNA AND CHEESE TREAT

1 (10 ½ oz.) can mushroom soup
1 (10 ½ oz.) can Cheddar cheese soup
1 (6 ½ or 7 oz.) can tuna
½ c. milk
¼ to ½ tsp. Worcestershire sauce

Mix all ingredients well; heat over low heat. Serve on toast or crackers or buns. Yield: 6 servings.

Lucille M. Keys

BLACKENED CATFISH WITH SPINACH SAUCE

4 large catfish fillets
½ stick melted butter
Cajun seasoning

Sauce:

5 oz. frozen chopped spinach
½ stick butter
3 green onions, chopped
3 cloves garlic, minced
4 Tbsp. sour cream
½ c. dry white wine
4 oz. crab meat
plain bread crumbs
Tabasco sauce
red pepper
Parmesan cheese
chopped parsley

Prepare large black skillet. (Have the bottom of the grill completely full of charcoal and get them red hot.) Put fillets in melted butter. Sprinkle generously with Cajun seasoning. With skillet placed directly on the coals, place catfish in skillet and cook 3 to 4 minutes on each side. It can be baked in the oven on high for about 20 minutes using less seasoning.

To prepare sauce, saute onions and garlic in butter. Add spinach. Then puree sour cream, Tabasco, crab meat, pepper, wine, parsley, as well as spinach, onions and garlic. Heat while adding bread crumbs to thicken as needed. Keep warm. Add sour cream as needed to keep moist. Just before removing catfish from skillet, top with sauce, sprinkle with bread crumbs and Parmesan cheese, then serve.

Stanley Stewart

SUPER FAST SEAFOOD GUMBO

3 cans Campbell's chicken gumbo soup (10 ½ oz.)
3 cans water
1 pkg. dry onion soup mix (1 envelope from Lipton box)
3 bay leaves
1 c. cut okra
1 lb. peeled shrimp (frozen or fresh; fresh is better)
½ pt. oysters
1 (6 oz.) pkg. frozen or canned crabmeat, pick for shells
hot sauce, red pepper and salt to taste

Mix all together. Heat until okra is soft. Serve over rice. Add more seafood, if desired.

Martha Lightsey

BOILED SHRIMP

4 large bay leaves
20 peppercorns
1 tsp. mustard seed
½ tsp. whole basil leaves
12 whole cloves
⅛ tsp. cumin seed
1 tsp. crushed red pepper
⅛ tsp. celery seed
⅛ tsp. light fennel seed
⅛ tsp. caraway seed
¼ tsp. ground marjoram
¼ tsp. whole thyme
1 tsp. salt
1 lemon, cut in half
2 cloves garlic
2 tsp. dehydrated onion flakes
5 lb. medium or large shrimp

Combine first 12 ingredients in a double cheesecloth bag; tie securely. Bring 4 to 5 quarts of water to a boil; add salt, onion flakes, lemon halves, garlic and herb bag. Return to a boil and cook 2 or 3 minutes. Stir in shrimp; return to a boil and cook 3 to 5 minutes. Drain well; chill. Peel shrimp. Serve with seafood sauce.

Paula Walker

FRENCH FRIED SHRIMP

2 lb. medium or large fresh shrimp
1 c. all-purpose flour
½ tsp. sugar
1 egg, slightly beaten
1 c. cold water
2 tsp. vegetable oil

Heat vegetable oil. Peel shrimp, leaving the last section of shell and tail intact. Butterfly shrimp by cutting along outside curve almost through; remove vein. Flatten shrimp and set aside.

Combine flour, sugar, salt, egg, water and 2 tablespoons oil; beat until smooth. Dip shrimp into batter and fry in deep hot oil until golden.

Paula Walker

CHICKEN SPAGHETTI CASSEROLE

1 chicken, cut up
1 can Ro-Tel tomatoes
1 jar pimento (large)
1 lb. Cheddar cheese
1 large bell pepper, chopped
1 large onion, chopped
1 lb. spaghetti
1 c. celery, chopped
1 stick margarine
1 can mushroom soup
season to taste with Tony Chachere Cajun Creole seasoning

Boil chicken; debone and cut into small pieces. Save chicken broth. Add enough water to chicken broth to cook spaghetti. Do not drain. Saute bell pepper, onion and celery in butter. Mix all together. Season with Tony Chachere Cajun Creole seasoning. Pour in casserole dish. Top with grated cheese. Bake at 350° until casserole bubbles and cheese melts.

Shirley Ricketts

CHICKEN ENCHILADA

1 large bag Doritos
1 can cream of chicken soup
1 can cream of mushroom soup
1 can Ro-Tel tomatoes
4 oz. Cheddar cheese
4 oz. roll jalapeno cheese
1 stick margarine
4 chicken breasts, boiled and cut into bite-size pieces

Make sauce from soup, tomatoes, cheeses and margarine. Layer in a medium-size casserole dish the Doritos on bottom, the chicken and sauce, then repeat and top with Doritos. Bake at 350° for 20 minutes or until it bubbles and Doritos are slightly brown.

Ken Chapman

CHICKEN/SHRIMP/OKRA GUMBO

1 lb. boneless chicken
2 lb. fresh peeled shrimp
1 can crab meat
2 c. okra
3 medium onions
5 ribs of celery
3 garlic cloves
1 can stewed or diced tomatoes (large can or 2 regular cans)
2 bay leaves
1 bell pepper
1 tsp. dried basil (optional)
2 beef and 2 chicken bouillon cubes
½ c. roux
season to taste with Tony Chachere Cajun Creole seasoning

In 3 quarts of water cook chicken until tender. Cut in bite-size pieces. Add all other ingredients, except seafood and roux. Cook for 30 minutes or until onions are tender. Add roux and seafood. Cook for 1 ½ to 2 hours. Serve over rice.

Roux: Mix equal parts plain flour and Wesson oil (¼ cup of each). Mix in 2 cup glass measuring cup with wire whisk. Place in microwave for 3 minutes on High. Stir; place in for 3 more minutes or until mixture becomes a chocolate brown. Add to gumbo.

Ken Chapman

POPPY SEED CHICKEN

chicken
1 can cream of mushroom soup
1 can cream of chicken soup
1 (8 oz.) carton sour cream
1 ½ pkg. Ritz crackers, crushed
1 stick margarine, melted
poppy seed

Cook chicken, cut into bite-size pieces and spread in bottom of casserole. Mix next 3 ingredients together and spread over chicken. Add margarine to cracker crumbs and sprinkle over top. Sprinkle poppy seed on top of crackers. Bake at 350° for 1 hour.

Nell Creely

CHICKEN CURRY

4 chicken breasts, dredged in flour
3 Tbsp. cooking oil for browning chicken
2 large onions, sliced
1 green pepper, chopped
2 Tbsp. flour
¼ tsp. garlic salt
dash of Tabasco sauce
1 (15 oz.) can whole tomatoes

Quickly brown chicken in hot oil. Remove from skillet when browned. Drain some oil to leave about 2 tablespoons in skillet with chicken crumbs. Add onions and pepper. Cook slowly to soften. Rub in 2 tablespoons flour; brown lightly. Add garlic salt, curry powder and Tabasco. Add tomatoes and stir. Place browned chicken in mixture. Cover tightly and simmer on low heat for 45 minutes. Turn chicken at least one time. Serve over rice.

Geri Jinks

CHICKEN PIE

1 pkg. chicken breasts
1 c. plain flour
2 tsp. baking powder
1 tsp. salt
1 c. milk
½ tsp. pepper
1 stick margarine, melted
1 can cream of chicken soup

Cook chicken in salted water until done and debone. Put chicken pieces in bottom of dish. Combine ¾ cup chicken broth and cream of chicken soup (undiluted); pour over chicken. Combine other ingredients and pour over chicken. Don't mix. Bake at 425° for 35 to 40 minutes.

Pat Walker

PARTY CHICKEN

8 chicken breasts
bacon
dried beef
8 oz. sour cream
mushroom soup

Skin and debone chicken. Wrap chicken in bacon and secure with a toothpick. Place in baking dish on a piece of dried beef. Mix sour cream and mushroom soup; pour over chicken. Bake at 300° for 3 hours.

Pat Walker

CHICKEN SALTIMBOCCA

3 large chicken breasts, skinned, boned and halved lengthwise
6 thin slices boiled ham
3 slices Mozzarella cheese, halved
1 medium tomato, seeded and chopped
½ tsp. dried sage, crushed
⅓ c. fine dry bread crumbs
2 Tbsp. grated Parmesan cheese
2 Tbsp. snipped parsley
4 Tbsp. butter or margarine, melted

Place chicken, bone side up, on cutting board. Place a piece of clear plastic wrap over it. Working from the center out, pound lightly with meat mallet to 5 x 5-inches. Remove plastic wrap. Place a ham slice and half slice cheese on each cutlet, cutting to fit. Top with some tomato and dash of sage. Tuck in sides; roll up jelly-roll style, pressing to seal well. Combine bread crumbs, Parmesan and parsley. Dip chicken in butter or margarine, then roll in crumbs. Place in shallow baking pan. Bake in 350° oven for 40 to 45 minutes. Serves 6.

Linda Payn

MONTEREY CHICKEN BREAST

chicken breasts
Catalina dressing to cover chicken

Thaw chicken breasts. Pour the Catalina dressing in a bowl. Using tongs, dip the chicken breasts one at a time and arrange in layers in the pan. Pour the rest of the Catalina dressing on the top of the chicken breasts. Marinate overnight. Cook on the grill 35 minutes or until golden brown. Serve hot and garnish with grilled pineapple slices and long stemmed cherries.

Variation:

1 ½ doz. chicken wings, disjointed and tips removed
1 (8 oz.) bottle Catalina French dressing (from Kraft)
¼ c. soy sauce
2 tsp. ginger root

Combine dressing, soy sauce and ginger root. Pour over chicken. Marinate in refrigerator several hours or overnight. Place wings in broiler pan. Broil 15 to 20 minutes. Turn once. Brush occasionally with marinade.

Kay L. Woodrick

CHICKEN SPAGHETTI

1 (3 to 4 lb.) chicken
2 c. water
salt to season
1 (10 oz.) pkg. spaghetti
1 c. chopped celery
2 small onions, chopped
1 pt. chicken stock
1 can cream of mushroom soup
½ lb. cheese, grated
1 Tbsp. Worcestershire sauce
1 c. broken pecans

Boil chicken in salted water. Remove meat from bone and cut into bite-size pieces. Cook spaghetti according to package directions; drain. Add celery and onion to chicken stock and boil until tender. Add mushroom soup, grated cheese, Worcestershire sauce and spaghetti to the vegetables and stock. Let stand 1 hour. Add chicken to spaghetti mixture and pour into a greased casserole. Sprinkle top with pecans. Bake at 350° for 30 minutes.

This may be frozen before baking. Thaw, add pecans and bake. For my family, I usually divide it, serve half and freeze half. Yields 10 to 12 servings.

Barbara Webb

EASY CHICKEN PIE

1 fryer
2 c. broth
1 can cream of chicken soup
1 c. flour
1 c. milk
margarine

Boil chicken until well done. Keep remaining broth. Debone chicken and spread in bottom of large baking dish. Mix 2 cups broth with 1 can cream of chicken soup. Heat this mixture and pour over chicken. Blend together the flour and milk. Spoon this on top of ingredients in baking dish. Bake until golden brown at 375° about 30 to 35 minutes. (Cut up margarine squares on top of the mixture before it browns completely.) Serves 6.

Mary B. Smith

CHICKEN CASSEROLE

1 large broiler fryer
1 (10 oz.) pkg. medium noodles
1 c. chopped onions
1 c. chopped bell pepper
1 can chopped mushrooms
1 stick margarine
1 (8 oz.) pkg. cream cheese
1 (10 oz.) can mushroom soup
10 to 12 large stuffed olives, sliced

Boil chicken and cut into small pieces. Use the broth to cook noodles. Saturate the onions, celery, pepper and mushrooms (if not canned) in margarine. Melt the cream cheese in this mixture. Add soup and sliced olives; add more broth, if needed. Put in large casserole dish and bake 45 minutes in 300° oven.

Lucille Keys

WAVERLY CHICKEN CASSEROLE

1 pkg. Waverly crackers, crushed
1 stick melted butter or margarine
1 cooked chicken, deboned
½ c. chicken broth
1 carton sour cream
1 can cream of chicken soup
1 small onion

In the bottom of a 9 x 13-inch Pyrex, layer crackers, butter and chicken. Mix chicken broth, sour cream, soup and onion. Pour over chicken. Top with additional crackers (crushed) and melted butter. Bake at 350° until "bubbly."

Kay Rayborn

KING RANCH CHICKEN

1 chicken, boiled and removed from bone
1 can cream of mushroom soup
1 can Ro-Tel tomatoes
1 medium onion, chopped
1 bell pepper, chopped
1 doz. corn tortillas
2 c. grated cheese

Saute onions and pepper in about ¼ cup margarine. Mix with cut up chicken. Dip tortillas in broth from chicken to soften. Layer a baking dish with tortillas, chicken mixture and cheese. Repeat layering. Thin mushroom soup with about ½ cup of chicken broth and pour over layers. On top of that, pour the can of Ro-Tel tomatoes. Bake at 350° for 30 minutes.

Barbara Webb

BUTTERMILK CHICKEN

4 to 6 half chicken breasts, skinned
1 ½ c. buttermilk, divided
¾ c. flour
½ tsp. salt
¼ tsp. pepper
¼ c. margarine
1 can cream of mushroom soup

Preheat oven to 425°. Dip chicken into ½ cup buttermilk, then roll chicken in mixture of flour, salt and pepper. Melt margarine in 9 x 13-inch baking dish. Place chicken in pan, thick side down. Bake 30 minutes, uncovered. Turn chicken and bake for 15 minutes. Turn chicken again and pour mixture of 1 cup buttermilk and cream of mushroom soup over chicken, baking 15 minutes more. Remove chicken to platter and garnish with parsley. Serve with pan gravy. Serves 4 to 6.

Barbara Webb

CHICKEN NUT BITES

1 c. chicken broth
½ c. butter or margarine
1 c. flour
1 Tbsp. chopped parsley
2 tsp. seasoned salt
2 tsp. Worcestershire sauce
¾ tsp. celery seed
½ tsp. paprika
½ tsp. cayenne pepper
4 eggs
1 c. chopped, cooked chicken
¼ c. chopped, toasted pecans

Combine chicken broth and butter or margarine; bring to a boil. Stir in flour, parsley, seasoned salt, Worcestershire sauce, celery seed, paprika and cayenne. Cook, beating rapidly, until mixture

leaves sides of the pan and forms a smooth, compact ball. Remove from heat. Add eggs one at a time, beating well after each addition until mixture is shiny. Stir in chicken and nuts. Drop by rounded teaspoonfuls on ungreased baking sheets. (Bites can be frozen at this point and stored in plastic bags.) Bake at 400° for 20 minutes or until browned. Serve with Honey and Mayonnaise Sauce. Yield: 75.

Honey and Mayonnaise Sauce:

3 Tbsp. honey or to taste
1 c. mayonnaise

Combine honey with mayonnaise. Blend until smooth. Chill.

Barbara Webb

CHICKEN PIE

2 ½ fryers, cooked and deboned
2 c. chicken broth
1 can cream of chicken soup
1 stick oleo, melted
½ tsp. black pepper
1 c. self-rising flour
1 c. buttermilk

Cut chicken in bite-size pieces and place in 12 x 9-inch pan. Mix chicken soup and broth; pour over chicken. Combine oleo, flour, buttermilk and black pepper to form batter; pour over top. Bake 425° for 25 to 30 minutes.

Shirley Ricketts

CHICKEN TETRAZZINI

1 hen or large fryer
½ stick margarine
2 onions, chopped
4 stalks celery, chopped
some parsley, chopped
1 can cream of mushroom soup
1 can cream of chicken soup
1 c. chicken broth
½ jar chopped pimento
½ c. sherry
1 c. grated Cheddar cheese
1 large can sliced mushrooms, drained
12 oz. vermicelli

Cook and debone chicken. In margarine saute onions, celery and parsley. Add remaining ingredients, except vermicelli, and mix together. Cook vermicelli (broken in 2-inch pieces) in chicken broth until tender. Mix all together. Put in casserole and top with cheese or buttered cracker crumbs. Bake in 350° oven for 30 to 40 minutes or until bubbly. Serves 15 or more. May be divided into 2 casseroles (freeze one).

Berry Strait

HOT CHICKEN SALAD

2 Tbsp. butter
1 c. thinly sliced celery
½ c. chopped onion
½ c. mayonnaise
½ c. sour cream
1 tsp. lemon juice
½ tsp. salt
¼ tsp. pepper
2 c. cooked chicken, cubed
½ c. slivered almonds, toasted
4 oz. can sliced mushrooms, drained
½ c. shredded Cheddar cheese
½ c. crushed potato chips

In a large skillet melt butter over medium heat; add celery and onion. Cook until clear. Remove from heat; stir in mayonnaise, sour cream, lemon juice, salt and pepper until well blended. Add chicken, almonds, mushrooms and half the cheese. Toss to coat. Spoon into 1 ½ quart casserole. Sprinkle with crushed potato chips and remaining cheese. Bake at 325° for 25 to 30 minutes. Recipe is easily doubled. Serves 4.

Catherine McManus Kellogg

CHICKEN SAVANNAH

¼ lb. butter
1 pkg. onion soup mix
6 oz. barbecue sauce
1 fryer, cut up

Melt butter in casserole dish. Add soup and sauce. Place chicken in dish, turning several times to coat all over. Cover and cook for 1 hour at 350°. (Recommended for a day when you want to take it easy.)

Burlian Walker

MANDARIN ORANGE CHICKEN

4 to 6 chicken breasts
¼ c. butter
11 oz. can mandarin oranges and juice
¼ c. soy sauce
1 Tbsp. flour
1 tsp. prepared mustard
1 tsp. vinegar
¼ tsp. garlic powder
1 tsp. minced onion
¼ c. pineapple preserves

Saute both sides of chicken. Drain juice from oranges. To juice, add soy sauce and flour. When smooth, add mustard, vinegar, garlic powder, onion and pineapple preserves. Pour over chicken and cover; cook and baste for 45 minutes in 350° oven. Last 5 minutes, add mandarin oranges. May be served over rice. Serves 4 to 6.

Kay L. Woodrick

QUICKIE-CHICKEN A LA KING

1 large pkg. cream cheese
1 can cream of mushroom soup
2 cans boned chicken

Melt cheese in top of double boiler. Add soup and stir until smooth, then add chicken. Serve hot over toast or use as a dip.

Kay L. Woodrick

CHICKEN AND RICE

1 (7 oz.) pkg. Minute rice
1 can cream of mushroom soup
½ packet dry onion soup mix
1 small jar chopped pimentos
1 ½ c. hot water
¼ c. wine
salt and pepper to taste

Salt and pepper desired number of chicken breasts. Brown in butter. Mix all ingredients and pour into 9 x 13-inch greased baking dish. Place browned chicken on top. Cover with foil and bake at 350° for 1 ½ hours. Delicious!

Catherine McManus Kellogg

CHICKEN PIE

1 whole fryer or 3 large chicken breasts
2 (15 oz.) cans mixed vegetables
1 can cream of chicken soup
2 c. chicken broth
1 tsp. cornstarch
1 c. plain flour
1 tsp. salt
¼ tsp. black or white pepper
1 stick butter
1 c. buttermilk

Cook chicken and debone; reserve 2 cups broth. Melt butter in a 9 x 13-inch baking dish or 2 quart casserole dish. Layer the chicken (cut up) over butter in dish. Add Veg-All or mixed vegetables (drained) with chicken soup and broth. Mix cornstarch, salt, milk and pepper. Pour over mixture in dish. Bake, uncovered, at 325° for 25 to 40 minutes (until crust turns brown).

Lucille M. Keys

DRESSED CHICKEN BREASTS WITH ANGEL HAIR PASTA

1 c. prepared Hidden Valley Ranch original Ranch salad dressing
⅓ c. Dijon-style mustard
4 whole chicken breasts, halved, skinned, boned and pounded thin
½ c. butter or margarine
⅓ c. dry white wine
10 oz. angel hair pasta, cooked and drained
chopped parsley

In small bowl, whisk together salad dressing and mustard; set aside. In medium skillet, saute chicken in butter until browned; transfer to dish and keep warm. Pour wine into skillet; cook over medium-high heat, scraping up any browned bits from bottom of skillet (about 5 minutes). Whisk in dressing mixture; blend well. Serve chicken over pasta and sprinkle with parsley. Serves 8.

Zenus Owens

NEVER FAIL CHICKEN AND DUMPLINGS

1 (3 ½ to 4 lb.) fryer
1 ½ c. all-purpose flour
3 Tbsp. shortening
1 egg, well beaten
5 Tbsp. water
½ tsp. salt

Wash and cut up chicken; place in a large pan and cover with water. Boil until tender; add salt to taste. Cool, remove chicken and debone. Set chicken aside.

Dumplings: Mix flour, salt and shortening. Use a pastry blender to cut shortening into flour mixture. Add water and egg, making a soft dough. Divide dough into 2 parts. Roll out into 2 thin sheets and let dry for 15 minutes. Bring broth to a boil. Cut dough into strips and drop in hot broth. Cook until tender. Reduce heat; add chicken and simmer 5 to 10 minutes.

Paula Walker

HOT CHICKEN SALAD CASSEROLE

4 ½ c. cooked and diced chicken
4 c. chopped celery
1 c. slivered almonds
2 c. Hellmann's mayo
1 tsp. salt
4 Tbsp. grated onion
4 Tbsp. lemon juice
1 ½ c. grated Cheddar cheese
2 c. crushed potato chips

Mix celery, chicken and almonds together. Combine mayo, salt, onions and lemon juice. Add to chicken mixture. Place in casserole dish. Sprinkle cheese, then potato chips over casserole. Bake 20 minutes at 450° or until bubbly.

Becky J. Nevill

CHICKEN SPAGHETTI

1 stick oleo
1 medium bell pepper, chopped fine
5 level tsp. flour
1 c. milk
1 jar pimentos, chopped
1 can cream of chicken soup
4 c. chopped, cooked chicken
4 oz. spaghetti, cooked
½ lb. (8 oz.) grated Cheddar cheese
1 c. chicken broth

Melt oleo; add pepper and saute. Add flour and milk; make a sauce. Add pimentos, soup, chicken, spaghetti, cheese and broth. Stir; put into a large casserole dish and bake until bubbly at 375°.

Paula Walker

PORK CHOPS AND POTATOES

5 or 6 potatoes
1 can cream of mushroom soup
5 or 6 pork chops
¼ c. water
¼ tsp. salt
⅛ tsp. pepper
paprika

Slice potatoes. Put in deep long baking pan. Pour soup over potatoes with water. Arrange pork chops on top and cover with foil. Bake at 400° for 45 minutes. Sprinkle with a little paprika.

Pansy Foster Channell

INDIVIDUAL HAM LOAVES

5 ¼ lb. pork
3 ½ lb. ham
7 eggs
3 ½ c. milk
3 ½ c. cracker crumbs

Sauce:

5 ¼ c. brown sugar
3 ½ Tbsp. dry mustard
1 ¾ c. vinegar
1 ¾ c. water

Grind pork and ham together. Mix all ingredients together and form loaves using about ½ cup per loaf. Cook all sauce ingredients to boiling and pour over loaves. Bake 1 ¼ hours at 300°. If frozen, cook 2 hours. If you don't use all the sauce, it keeps well in refrigerator. This recipe will make almost 50 small loaves.

This is a favorite at Rotary dinners and meals at the United Methodist Church.

Catherine McManus Kellogg

CHICKEN LICKIN' GOOD PORK CHOPS

½ c. flour
½ tsp. salt
1 tsp. dry mustard
½ tsp. garlic salt
6 thick pork chops
1 Tbsp. bacon grease
1 (10 ½ oz.) can chicken with rice soup

Mix flour with salt, dry mustard and garlic salt. Dredge pork chops with blended flour. Brown chops slowly in fat in skillet. Reduce heat; add soup and 1 can of water. Cover. Cook over low heat for 1 hour or until chops are thoroughly done. Add flour mixture, combined with a little cold water to make gravy, 5 minutes before serving.

Kay L. Woodrick

RED BEANS AND RICE

1 lb. pkg. dry red beans
1 pkg. Hickory Farms smoked beef mild sausage
2 pkg. Hickory Farms classic ham slices (usually 3 slices to a pkg.)
bell pepper
2 garlic cloves
3 bay leaves
1 Tbsp. parsley
2 medium onions
5 ribs of celery
season to taste with Tony Chachere Cajun Creole seasoning

Soak beans overnight. Next day, cube ham slices, cut sausage in bite-size pieces, cut celery as sausage, chop onion, chop garlic and add to 3 quarts of water. Cook for about 30 minutes or until celery and onion are tender. Add beans and cook for 3 hours. Add 1 stick margarine, 1 tablespoon Worcestershire sauce, Tabasco sauce to taste and salt and pepper to taste. Cook 1 hour (sauce will thicken). Serve over rice.

Ken Chapman

SAUSAGE BREAKFAST CASSEROLE

6 slices bread
butter or margarine
1 lb. ground sausage
1 ½ c. shredded cheese
6 eggs, beaten
2 c. half and half milk
1 tsp. salt

Remove crust from bread; spread bread slices with butter. Place in a greased 13 x 9 x 2-inch baking dish. Cook sausage until browned; drain well. Spoon over bread slices. Sprinkle cheese over sausage. Combine eggs and half and half milk with salt. Pour over bread, cheese and sausage mixture. Cover casserole and chill overnight.

Remove from refrigerator 15 minutes before baking. Bake casserole, uncovered, at 350° for 45 minutes or until set. Yield: 8 servings.

Anne Thames

STANLEY'S RED BEANS AND RICE

1 lb. dried beans or 4 cans kidney beans
1 bunch green onions, chopped
½ bell pepper, chopped (optional)
3 c. chopped yellow onions
1 stalk celery, chopped (optional)
4 cloves garlic, crushed
1 c. parsley (fresh or dried)
¼ tsp. oregano
¼ tsp. thyme
Tabasco sauce to taste
¼ tsp. bay leaf (1 leaf)
1 Tbsp. sugar
2 Tbsp. Worcestershire sauce
1 tsp. black pepper
1 small can tomato paste
1 small can tomato sauce
1 lb. smoked sausage (any kind)

Mix all ingredients, beginning with beans, and simmer over low heat for at least 1 hour. Add more of any of the spices to taste.

Stanley Stewart

STUFFED BELL PEPPERS

1 lb. hot pork sausage (bulk)
1 medium onion, chopped
3 ribs celery, chopped
6 large peppers, seeds removed, washed and halved
3 beaten eggs
½ tsp. poultry seasoning
cornbread (at least ½ large skillet)

Steam peppers until softened. Place in lightly greased casserole. Brown sausage; drain and put in mixing bowl. Add eggs and poultry seasoning. Saute onions and celery in sausage grease; drain and add to sausage mixture. Fill each pepper half. Put extra around the peppers and bake in 350° oven until lightly browned on top.

Note: Before baking mixture, add water until consistency of cornbread batter.

Carolyn Harper

RED BEANS AND RICE

1 lb. dry red kidney beans
1 lb. ham, cut up
1 lb. smoked link sausage (hot or mild)
1 c. chopped onion
1 Tbsp. black pepper
1 Tbsp. salt

Soak beans overnight. Drain next morning and put in crockpot. Add ham, sausage, onions, salt and pepper. Cover with water and cook on high until they are nearly done and then turn on low. Usually takes about 8 hours to cook. Stir occasionally. Serve with

rice. Use a pod or two of jalapeno peppers (chopped), if you want it hot.

Maudell Weeks

ONE-PAN MEXICAN-STYLE BEEF BAKE

2 c. Bisquick baking mix
⅔ c. milk
3 eggs
1 lb. ground beef, cooked and drained
½ c. chopped onion
1 to 2 Tbsp. chili powder
½ tsp. ground cumin
½ tsp. garlic powder
1 c. shredded Cheddar cheese
2 tomatoes, chopped

Heat oven to 375°. Mix baking mix, milk and eggs in greased rectangular baking dish (11 x 7 x 1 ½-inch) with fork until uniform color. (Batter will be lumpy.) Stir in beef, onion and seasonings; spread evenly. Bake, uncovered, until top springs back when touched lightly in center (25 to 30 minutes). Sprinkle with cheese and tomatoes. Bake just until cheese is melted, 1 to 2 minutes longer. Serve with taco sauce and dairy sour cream, if desired.

Geri Jinks

DEEP DISH TACO CASSEROLE

½ lb. ground beef
½ c. sour cream
⅓ c. mayonnaise
½ c. shredded cheese (sharp)
1 Tbsp. chopped onion
1 c. Bisquick
½ c. cold water
1 to 2 tomatoes, thinly sliced *
½ c. chopped green pepper

*Or use 1 can Ro-Tel tomatoes.

Heat oven to 375°. Grease square baking dish 8 x 8-inch. Brown ground beef and drain. Mix sour cream, mayonnaise, cheese and onion; reserve. Mix baking mix and water until soft dough forms. Press dough into pan, ½-inch up on sides. Layer beef, tomatoes and green pepper in pan. Spoon sour cream mixture on top. Sprinkle with paprika, if desired. Bake until edges of dough are light brown (approximately 25 to 30 minutes). Serves 5 to 6.

Jo Hinton

CHILI

2 lb. ground venison
1 large onion
1 rib of celery
1 bell pepper
1 bottle chili powder
1 large can tomato sauce
1 can of water
dash of cayenne pepper
1 tsp. sugar
salt to taste
parsley to taste
1 pkg. frozen red beans, soaked and boiled tender (optional)

Brown ground venison in black skillet. Chop onion, celery and bell pepper, then saute. Combine vegetables, meat and bottle of chili powder. Stir well; add large can tomato sauce, water, cayenne pepper, sugar, salt and parsley (parsley adds flavor). Pour into crock-pot and simmer 6 hours or overnight. Serve with rice and cornbread.

I added some frozen red beans that had been soaked and boiled tender. Also, drain the meat well to avoid a greasy taste. Freezes well. Ages well (i.e., better the second day!).

Joan McLemore

AZTEC CASSEROLE

(From Mexico)

2 Tbsp. oil
½ c. chopped onion
2 cloves garlic, finely chopped
3 large tomatoes, peeled and pureed
1 ½ tsp. salt
1 Tbsp. butter
3 c. fresh or frozen corn kernels
20 oz. zucchini (about 3), chopped
⅓ c. water
oil for frying
10 corn tortillas
2 chile poblanos (long green peppers), roasted, peeled, membranes removed and cut into strips
1 c. thick cream
1 c. cooked and shredded chicken
1 c. grated Monterey Jack cheese

Heat oil in a skillet; add onion and garlic and saute until transparent. Add the tomatoes and salt; cook over high heat for 5 minutes. Lower the heat, cover and cook for 10 more minutes; set aside.

Preheat the oven to 375°. Melt the butter in a saucepan. Add the corn and zucchini; cook for 2 minutes. Add water, cover and cook over low heat for 8 minutes or until the zucchini is crisp-tender. Heat ½ inch of oil in a skillet and fry the tortillas for 30 to 40 seconds on each side, just to soften. Set aside.

Place a thin layer of vegetables on the bottom of a greased baking dish; top with a layer of 4 or 5 tortillas, then add a layer of the

tomato sauce. Add half the remaining vegetables, half the chiles, ½ cup of the cream, ½ the chicken and ½ cup cheese. Repeat the layers, finishing with the cheese. Bake, uncovered, until the cheese begins to melt (10 to 15 minutes). Remove from oven and serve. Serves 6 to 8.

Linda Royals Flynn

TAMALE CASSEROLE

1 can chili (no beans)
1 can pork and beans
1 can tamales
8 oz. pkg. Cheddar cheese

Mix chili and pork and beans together. In a 1 quart casserole dish, layer ½ of the chili mixture, ½ of the tamales and ½ of the cheese. Repeat with the rest. Bake on 350° for 30 minutes.

Robin Rector

20 MINUTE CHILI

1 lb. ground beef
1 medium size onion, chopped (½ c.)
1 medium clove garlic, crushed
1 (15 to 20 oz.) can kidney beans, drained
1 (16 oz.) can tomatoes, cut up
1 Tbsp. chili powder
1 ½ tsp. salt
¼ tsp. pepper
hot cooked rice

In large skillet saute beef, onion and garlic until beef is browned. Add beans, tomatoes, chili powder, salt and pepper. Cover and simmer 10 minutes. Serve over rice.

Paula Walker

NEVER FAIL LUNCH

2 slices semi-fresh bread
1 piece lettuce
1 slice tomato
dab of mayonnaise/mustard
1 slice unevenly-cut bologna (usually cheaper)
1 slice cheese (optional)

Take one slice of bread and slap mayonnaise on it; take second slice of bread and slap on a dab of mustard (if you so desire). Lay these slices aside and take care of other matters at hand, pending husband's needs. You may come back later and pick up where you left off.

Add one slice of tomato and one piece of lettuce (if your budget can afford it) to a piece of Winn/Dixie unevenly-cut bologna and place between the 2 slices of bread. This is a never-fail lunch, guaranteed to please. If not, Taco-Bell is just down the road. Works every time.

Georgia Myers

COUNTRY FRIED VENISON

Marinade:

Worcestershire sauce
garlic powder
salt
pepper
Creole seasoning

Prepare enough to cover meat. Marinate in refrigerator overnight. Drain liquid. Flour and fry.

Mike Pevey

LASAGNA

2 Tbsp. bacon grease
2 lb. ground beef (chuck)
1 medium-large chopped onion
1 clove garlic
1 tsp. salt
pepper to taste
1 tsp. sugar
2 (8 oz.) cans tomato sauce
lasagna noodles
8 chopped green onions
8 oz. cream cheese
8 oz. cottage cheese
2 c. sour cream
1 c. grated Cheddar cheese
1 c. Parmesan cheese

Melt bacon grease in skillet; add chopped onion and garlic and cook until tender. Add meat, salt and pepper and cook until meat is browned. Add tomato sauce and sugar. Simmer for 20 minutes. Cook noodles and drain. Mix green onions, cream cheese, sour cream and cottage cheese.

In a 3 quart casserole, layer noodles, meat sauce and cream cheese mixture. Repeat until all ingredients are used. Sprinkle cheeses (Cheddar cheese and Parmesan cheese mixed together) over the top of casserole. Bake at 350° for 20 minutes or until bubbly.

Becky J. Nevill

HUNGARIAN GOULASH

2 large onions
2 medium green peppers
3 Tbsp. oil
1 lb. ground meat
⅔ c. uncooked rice
1 tsp. chili powder
1 tsp. salt
¼ tsp. pepper
2 cans tomatoes

Cook ground beef, then cook onions and green peppers in the skillet. Mix all of the ingredients in a pot and cook in the oven at 350° for 45 minutes.

Robin Rector

COQ AU VIN

4 slices bacon
2 lb. chicken parts
8 oz. mushrooms, sliced
1 clove garlic, minced
2 Tbsp. flour
2 Tbsp. parsley
1 can onion soup mix
1 c. water
1 c. red wine
1 bay leaf
⅛ tsp. thyme

Cook bacon until crispy; set aside. Brown chicken and remove from pan. Put all remaining ingredients in pan and saute, then put chicken back in. Cook for 45 minutes on low. Crumble bacon and place on top just before serving.

Robin Rector

SAUERKRAUT HASH

1 (1 lb. 13 oz.) can sauerkraut, drained thoroughly
2 (1 lb. 13 oz.) cans corned beef hash
2 Tbsp. chopped onion
1 ½ tsp. prepared horseradish

Place sauerkraut in bottom of greased baking dish. Combine hash, onion and horseradish; spread over sauerkraut. Bake at 400° for 20 minutes.

Burlian Walker

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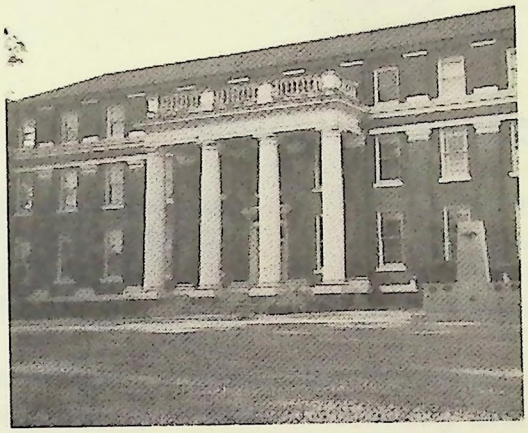
VEGETABLES



Lawrence County

This county was created in 1814 and named for Captain James Lawrence, a naval hero of the War of 1812. He is credited with first saying, "Don't give up the ship".

Monticello, named for Thomas Jefferson's Virginia home, was founded in 1815. At one time, due to its central location, this town was considered to be Mississippi's capital. Therefore, the courthouse, erected in 1911, could today have been serving as our state capital.

VEGETABLES

CABBAGE CASSEROLE

1 cabbage
1 can mushroom soup
½ c. grated cheese
½ c. green onions
½ onion, sauteed
⅛ c. milk
½ to 1 c. crushed potato chips or bread crumbs
margarine

Saute onions in margarine until tender. Mix soup; add milk to thin over heat and add cup of grated cheese to mixture to melt. Boil cut up cabbage; drain. Mix cabbage, onions and soup. Top with chips or crumbs. Bake 45 minutes at 350°.

Burlian Walker

SQUASH CASSEROLE

1 can cream of chicken soup
1 medium onion, chopped
1 large carrot, grated
1 c. sour cream
1 stick butter
2 lb. zucchini squash, sliced ¼-inch thick (leave skin on)
8 oz. pkg. stuffing mix (bag)

Boil squash for 8 minutes. Combine soup, sour cream, carrot, onion, butter and half of the stuffing mix. Add squash; mix well. Bake at 350° for 10 to 15 minutes. Put the rest of the stuffing on top and finish cooking at 325° for 25 to 30 minutes.

Robin Rector

BURLIAN'S ENGLISH PEAS

2 large cans English peas
2 cloves garlic
1 jar pimentos
1 Tbsp. minced onion
1 can mushrooms
1 tsp. pepper
salt to taste

Mix all ingredients. Cook 30 to 45 minutes. Remove garlic cloves.

Burlian Walker

SQUASH CASSEROLE

12 to 15 small yellow squash
2 medium onions
1 c. mayonnaise
12 saltine crackers, crushed
3 eggs
1 pkg. Hidden Valley buttermilk original salad dressing mix
1 c. grated cheese
corn bread, crumbled
½ stick melted Parkay

Cook squash and onions until tender. Beat eggs; add mayonnaise, crackers, salad dressing and cheese. Mix squash and onions with egg mixture. Pour into greased casserole dish. Cook at 350° for 30 to 45 minutes. (Light brown crust will form around edge.) Top with corn bread, pour melted Parkay over corn bread and brown.

Ken Chapman

FRIED CUCUMBER

Cut cucumber lengthwise. Rinse under faucet; shake excess water off. Salt and pepper to taste on both sides. Dip in flour. Fry over medium heat until golden brown.

Burlian Walker

VEGETABLE STACK-UPS

1 eggplant, cut in ¼-inch slices
1 squash (yellow or zucchini)
1 large tomato
1 large onion
¾ c. butter or margarine, divided
½ tsp. salt
½ tsp. dried basil leaves or fresh (use more if fresh)
¼ lb. Mozzarella cheese, sliced
½ c. bread or cracker crumbs
2 Tbsp. grated Parmesan cheese

On a medium-size baking dish arrange eggplant. Stack a slice of tomato, onion and squash on top of each eggplant slice. Drizzle with ¼ cup butter. Sprinkle with salt and basil. Bake, covered, in a preheated oven at 425° for 20 minutes. Cut Mozzarella cheese in thirds and arrange on top of each vegetable stack. Stir crumbs into remaining butter and sprinkle on top. Sprinkle with Parmesan cheese. Bake, uncovered, 10 minutes more or until cheese is bubbly.

Note: This is also good without the squash. Also, American, Swiss or Cheddar cheese can be used in place of the Mozzarella.

Edna Earle Crews

FRIED SQUASH

Cut squash lengthwise. Rinse under faucet; shake excess water off. Salt and pepper to taste on both sides. Dip in corn meal. Fry over medium heat until golden brown.

Burlian Walker

POTATOES BYRON

6 baking potatoes
1 stick margarine
½ c. whipping cream
pepper and salt to taste
grated Swiss cheese

Scoop potatoes out of peeling; mix in bowl the potatoes, salt and pepper (do not mash). Pour into casserole dish and pour butter over them; also pour whipping cream. Let set 30 minutes. Sprinkle with cheese. Bake at 350° for 20 minutes.

Kay Rayborn

TOMATO PIE

1 (9-inch) pie crust, cooked until light brown
2 to 3 medium-large tomatoes
1 Tbsp. Italian seasoning or to taste
1 Tbsp. oregano or to taste
1 ½ tsp. chives or to taste
salt and pepper to taste
1 c. sharp cheese, grated
1 c. mayonnaise

Sprinkle tomato slices with seasoning, oregano, chives, salt and pepper; place slices in pie crust. Combine cheese and mayonnaise to make a thick paste; cover tomatoes with mixed paste. Bake at 350° until tomato paste is bubbly and crust is a deep golden brown.

Burlian Walker

ENGLISH PEA CASSEROLE

1 can LeSueur English peas
1 can Campbell's cream of mushroom soup
1 can French fried onion rings

Pour soup into casserole. Add drained peas and a little pea juice; mix. Sprinkle onion rings on top. Bake at 350° for 20 minutes or until golden brown.

Kay L. Woodrick

SQUASH DRESSING

1 medium onion
¼ lb. margarine
2 c. cooked squash
1 (10 oz.) cream of chicken soup
2 eggs
2 c. cornbread
salt and pepper

Saute onions in margarine. Combine soup, cornbread (crumbled), cooked squash (drained) and beaten eggs. Bake at 350° for 20 to 30 minutes or until brown.

Maudell Weeks

TURNIPS AND ONION BAKE

2 lb. turnips
3 c. thinly sliced onion
salt and pepper to taste
1 chicken bouillon cube
½ c. boiling water
2 Tbsp. butter or margarine

Heat oven to 400°. Pare turnips, cut in half, then into thin crosswise slices. Arrange alternate layers of turnip and onion in a greased 2 ½ quart casserole. Sprinkle layers lightly with salt and pepper. Dissolve bouillon cube in boiling water and pour over vegetables. Dot with butter. Cover and bake 1 ½ hours or until turnips are fork-tender.

Burlian Walker

RICE CASSEROLE

1 c. rice (uncooked)
1 can mushroom steak sauce
1 can beef consomme
¾ stick oleo
1 small can mushrooms, drained

Cover rice with water and let soak for 30 minutes to 1 hour. Mix all ingredients together. Cook at 350° uncovered for 45 minutes. Stir once.

Blanche Wood

SQUASH CASSEROLE

1 lb. yellow squash
1 large onion
1 stick oleo
2 eggs
½ c. mayonnaise
¼ c. milk
1 c. sharp cheese, diced
1 Tbsp. sugar
10 crackers
salt and pepper to taste

Wash and slice squash and onion. Cook in salted water until tender. Drain thoroughly; add 1 stick oleo. Mash squash and onion until very fine. Add crumbled crackers, eggs, milk, mayonnaise, sugar and salt and pepper. Mix well. Add cheese and pour into casserole. Bake in 300° oven for 1 hour.

Lenora Hunter

CHEESE BAKED TOMATOES

4 medium tomatoes
¾ c. fine dry bread crumbs
⅓ c. coarsely shredded sharp Cheddar cheese
¾ c. melted margarine

Heat oven to 375°. Wash tomatoes; cut in half crosswise. Toss together bread crumbs, cheese and margarine; mound crumb mixture on top of tomato halves. Bake 25 to 30 minutes or until tomatoes are hot and bread crumbs are lightly browned.

Burlian Walker

BROCCOLI-CHEESE CASSEROLE

1 can cream of mushroom soup
1 roll processed garlic cheese
1 large pkg. frozen broccoli spears or fresh broccoli
1 c. chopped pecans

In saucepan heat soup and cheese. When well blended, place broccoli on a baking dish and pour sauce over the top. Sprinkle on pecans. Bake in a preheated oven at 350° until hot and bubbly.

Ann Heaton Hawkins

PARTY POTATOES

8 or 9 medium potatoes
grated Parmesan cheese
grated Cheddar cheese
butter
1 pt. half and half cream

Cook potatoes with skins on for 10 minutes. Peel and grate on coarse side of grater. Grease 9 x 12-inch baking dish. Put one layer of grated potatoes, then spread with grated Parmesan cheese and Cheddar cheese; dot with butter. Repeat another layer of potatoes, cheese and butter. Pour cream over potatoes. Bake at 350° for 45 minutes. Serves 10 to 12.

Note: Can be prepared in advance, refrigerated and baked following day.

Catherine McManus Kellogg

EASY BAKED BEANS

2 Tbsp. oil
1 medium-large onion, finely chopped
1 green pepper, seeded and chopped
2 (1 lb.) cans baked beans
½ c. brown sugar
1 Tbsp. Worcestershire sauce
8 slices bacon

Heat oil in skillet and saute onion and pepper over medium heat for 5 minutes. Place onion mixture in bowl and add baked beans, brown sugar and Worcestershire sauce. Combine and spoon mixture into shallow baking dish; place bacon strips over top of mixture. Bake in preheated 375° oven for 20 to 25 minutes or until bacon is crisp.

Burlian Walker

MARINATED CARROTS

4 lb. carrots, sliced
1 large onion, sliced
1 c. salad oil
1 large green pepper, sliced
2 (10 ½ oz.) cans tomato soup
1 ½ c. vinegar
2 tsp. prepared mustard
2 tsp. Worcestershire sauce
2 c. sugar
salt and pepper to taste

Cook carrots in salt water until tender; drain. Arrange layers of carrots, onions and green pepper. Combine salad oil, tomatoes, soup, vinegar, mustard, Worcestershire sauce, sugar, salt and pepper in a saucepan and bring to a boil. Pour liquid over carrots. Refrigerate overnight. Yield: 10 to 12 servings.

Note: Serve cold as an accompaniment for meat. It is delicious instead of a salad.

Joy Wesbrooks

VEGETABLE CASSEROLE

1 can Shoe Peg corn, drained
1 can French-style green beans, drained
1 can celery soup
1 c. grated cheese
1 can water chestnuts, drained and chopped
¼ c. onions
1 c. sour cream
¼ tsp. sugar (optional)
1 stick oleo, melted

Put corn and beans in casserole dish. Mix soup, cheese, water chestnuts, onions and sour cream; pour over vegetables. Top with crushed Ritz crackers and melted oleo. Bake at 350° for 30 to 45 minutes.

Shirley Ricketts

APPLESAUCE AND PINEAPPLE

1 (10 oz.) jar applesauce
1 (8 oz.) can crushed pineapple, drained
dash of cinnamon
2 Tbsp. butter

Place applesauce and pineapple in saucepan. Heat until reaching boiling point. Lower heat and add cinnamon and butter. Stir until butter melts. Great with turkey or pork.

Burlian Walker

EPICUREAN PEAS

1 can peas, drained
1 small can chopped mushrooms
4 slices bacon
1 Tbsp. flour
1 Tbsp. chopped onion
1 c. milk

Fry bacon; saute onion in bacon drippings until soft. Add flour and stir until smooth. Add milk and stir; cook until thick. Add peas, mushrooms and bacon. Mix. Heat in oven until it bubbles.

Lottie Sample Payne

SENATOR'S FAVORITE SWEET POTATOES

3 c. mashed, cooked sweet potatoes (about 5 to 6 medium potatoes)
1 c. sugar
2 eggs
1 tsp. vanilla
½ c. sweet milk
3 Tbsp. dark rum
½ c. butter

Mix all ingredients; place in casserole dish. Top with the following.

Topping:

1 c. brown sugar
⅓ c. plain flour
1 c. finely chopped pecans
⅓ c. butter

Combine sugar, flour and pecans; sprinkle over potatoes. Pour melted butter over topping. Bake 30 minutes at 350°. If prepared in advance, warm potatoes before placing topping.

Ken Chapman

CREAMED SPINACH

2 lb. fresh spinach, stems removed and washed
2 ½ c. water
½ tsp. salt
2 Tbsp. butter
2 dashes nutmeg
¼ c. sour cream
¼ c. heavy cream
salt and pepper to taste

Bring water seasoned with salt to a boil. Add spinach; cover and cook over medium heat for 5 minutes. Drain in colander; press spinach with the back of a large spoon to remove most of water. Place spinach on chopping block and chop in 5 or 6 places, but not chopped finely. Melt butter in saucepan; add spinach, nutmeg, sour and heavy creams. Stir until blended. Cover and cook over low heat for 4 to 5 minutes. Season with salt and pepper (freshly ground if available).

Burlian Walker

BROCCOLI CASSEROLE

1 pkg. chopped broccoli
1 can mushroom soup
½ c. shredded cheese
½ c. mayonnaise
1 small chopped onion
1 beaten egg
18 Ritz crackers, crushed

Mix ingredients in order. Put in 2 quart casserole dish. Bake at 325° for 30 to 35 minutes. Crush 3 extra crackers and sprinkle over top during the last 5 minutes of baking.

Robin Rector

SCALLOPED PINEAPPLE

4 c. fresh bread cubes (6 slices), crust included
1 (20 oz.) can pineapple chunks, drained
3 eggs, beaten
2 c. sugar or 1 ½ c.
1 c. butter, melted

Toss together bread cubes and pineapple chunks; place in a greased 2 quart baking dish. Combine remaining ingredients and pour over pineapple. Bake at 350° for 30 minutes. Casserole can be made up and refrigerated overnight before baking. Reheats well. Good with ham. Serves 8.

Kay Rayborn

HASH BROWN POTATO CASSEROLE

1 stick melted butter
2 lb. hash browns, thawed
8 oz. sour cream
½ c. onions, finely chopped
1 tsp. salt
1 tsp. pepper
1 can cream of chicken soup
8 oz. Cheddar cheese, grated

Mix all ingredients together, using only half the grated cheese. Cover casserole with remaining cheese. Bake, covered, for 45 minutes at 350°. Remove cover and bake for an additional 15 minutes.

Burlian Walker

CUCUMBER IN SOUR CREAM

8 cucumbers
1 medium onion
1 ¼ tsp. salt
1 c. sour cream
2 Tbsp. vinegar
¼ tsp. sugar
1 Tbsp. parsley
⅛ tsp. paprika

Peel and draw tines of fork lengthwise down cucumbers, then cut across very thin slices. Thinly slice onion. Combine cucumbers and onion slices. Sprinkle with 1 teaspoon of salt. Let stand 10 minutes; press out liquid. Mix sour cream, remaining salt and other ingredients. Add to cucumbers/onions and mix thoroughly using a light hand when mixing. Chill and serve with stuffed eggs and your favorite meat dish.

Shirley Ricketts

CORN CASSEROLE

2 cans cream-style corn
¼ c. chopped onion
1 ½ c. bread crumbs
3 well beaten eggs
salt to taste
1 c. grated cheese
⅛ c. milk
1 Tbsp. sugar
3 Tbsp. melted margarine

Stir ingredients together and bake in a 2 quart dish at 350° for 1 hour.

Burlian Walker

GREEN BEANS AND WATER CHESTNUTS

3 cans Blue Lake variety (whole) green beans
6 slices bacon
2 (4 oz.) cans mushrooms
1 medium onion
½ c. oleo
¼ c. flour
2 c. half and half
dash of Tabasco
2 tsp. soy sauce
8 oz. can water chestnuts
salt and pepper

Drain all juice off beans and cook in salt meat as you would to eat them for everyday. Cook about 1 hour (with 6 slices of bacon). Slice onion very thin and saute rings and mushrooms in oleo until onions turn yellow, not brown. To this add the flour, rich milk, dash of Tabasco, soy sauce, salt and pepper to taste. Cook for a few minutes until thickened. Turn off heat and add the cooked, drained beans to sauce; stir again and put in a buttered casserole. Top with ¼ pound grated cheese (optional) and bake in 400° oven for about 20 minutes. (May add 1 can French fried onion rings over top at least 10 minutes, if desired.) Serves 8 to 10.

Kay L. Woodrick

ARTICHOKE CASSEROLE

1 tall can artichoke hearts, drained
garlic salt
½ c. Parmesan cheese
1 c. Italian bread crumbs
1 c. water
butter

Drain artichokes; season with garlic salt and place in casserole dish. Layer cheese, then bread crumbs. Pour water on ingredients. Place pats of butter on top. Bake at 350° until bubbly.

Shirley Ricketts

COLCANNON

(Traditional Irish dish eaten on Halloween.)

1 lb. each: kale or cabbage and potatoes, cooked separately *
2 small leeks or green onion tops
1 c. milk or cream
4 oz. butter
salt and pepper to taste
pinch of mace

*Colcannon should correctly be made with kale, but most often is made with cabbage.

Have kale or cabbage cooked, warm and well chopped up while potatoes are cooking. Chop up leeks or onion tops (green and white) and simmer them in milk or cream to just cover until soft. Drain potatoes; season and beat them well, then add cooked leeks/onions and milk. Finally, blend in the kale (cabbage), beating until it is a pale green fluff. Do this over a low flame and pile it into a deep warmed dish. Make a well in the center and pour enough melted butter to fill up the cavity.

The vegetables are served with spoonfuls of the melted butter. Any leftovers can be fried in hot bacon fat until crisp and brown on both sides.

Burlian Walker

NEW ORLEANS STUFFED POTATOES

2 large Idaho potatoes
4 strips bacon
¼ c. chopped onions (shallots)
½ c. sour cream
2 Tbsp. Parmesan cheese
salt and pepper to taste

Bake potatoes 1 hour at 400°. Cook bacon until crisp. Saute onions in bacon drippings. Scoop out potatoes; add bacon, onion, sour cream, cheese, salt and pepper. Mix and mash to blend thoroughly. Stuff shells. Return to oven and bake 15 to 20 minutes at 350°.

Ken Chapman

BRANDIED CRANBERRIES

4 c. fresh cranberries (2 bags = 8 c.)
2 c. sugar
¼ c. brandy
¼ c. sugar

Place cranberries in a shallow baking dish; sprinkle with 2 cups sugar. Bake at 350° for 30 minutes, stirring occasionally. Remove from oven and stir in brandy and ¼ cup sugar. Yield: 2 cups.

Pat Walker

POTATO CAKES

(From an old Irish recipe)

2 c. self-rising flour
2 heaping Tbsp. butter
1 ½ c. mashed potatoes
¼ c. milk
caraway seed
salt

Mix butter into flour and add a good pinch of salt. Mix in mashed potatoes and pour in milk to make a soft dough. Roll out on a floured board and cut into rounds about 3 inches across. Sprinkle a few caraway seed on top of each cake and bake in hot oven at 450° for 20 to 30 minutes. Eat them hot. Split across the middle and spread with butter. Makes about 9 cakes.

Burlian Walker

BROCCOLI-CORN CASSEROLE

1 (No. 2) can cream-style corn
1 (10 oz.) pkg. frozen chopped broccoli, partially cooked
½ c. cracker crumbs
2 Tbsp. butter, melted
½ tsp. salt
⅛ tsp. pepper
1 egg

Mix and put into a buttered casserole dish. Top with buttered bread crumbs. Bake 45 minutes at 350°. So easy and so good.

Catherine McManus Kellogg

REAL SOUTHERN GREEN BEAN CASSEROLE

3 (16 oz.) cans French-style green beans
1 (10 oz.) cream of mushroom soup (undiluted)
1 (8 oz.) carton sour cream
1 c. (4 oz.) shredded sharp Cheddar cheese, divided
1 tsp. garlic salt
¼ tsp. hot sauce
½ c. cracker crumbs
2 Tbsp. butter or margarine, melted

Drain green beans well. Transfer to a 1 ½ quart casserole; set aside. Combine soup, sour cream, ½ cup shredded cheese, garlic salt and hot sauce; mix well until blended. Pour over beans; sprinkle with remaining cheese and cracker crumbs. Pour butter evenly over top. Bake at 350° for 30 minutes. Serve hot. Yield: 8 servings.

Zenus Owens

MY ORIGINAL ENGLISH PEA DISH

3 to 4 cans English peas (early June best)
seasoning to taste
5 to 6 cloves garlic
1 small onion, chopped finely
1 large can mushrooms
1 jar pimentos, chopped
black pepper to taste

Mix all ingredients well. Stir occasionally. Add water as needed. Cook on low heat approximately 1 hour. Sprinkle ample amount of black pepper and mix before serving.

Burlian Walker

HASH BROWN POTATO CASSEROLE

1 (2 lb.) pkg. frozen raw hash brown potatoes
1 can cream of chicken soup (undiluted)
1 stick butter or margarine
½ c. finely chopped onion
2 c. sour cream
1 tsp. salt
1 tsp. pepper
1 (8 oz.) pkg. cheese, grated
3 c. crushed cornflakes

Allow potatoes to defrost. Add chopped onion, cream of chicken soup and sour cream. Add melted butter. Season with salt and pepper; mix all ingredients. Spoon in a casserole pan. Top with grated cheese and crushed cornflakes. Bake at 350° for approximately 50 minutes.

Anne Thames

STUFFED SQUASH

6 large squash
8 slices thick bacon
1 c. bread crumbs
¼ tsp. white pepper
1 heaping tsp. salt

Boil squash at fairly low temperature in a tablespoon salt water until it doesn't "thump" like a watermelon anymore (don't overcook). Cut neck off and split squash. Scrape out seeds. Put empty shells in a greased pan. Put insides of squash in bowl. Fry bacon; crumble bacon in bowl. Fry a finely chopped medium white onion in bacon grease. Add onion to bowl. Fry bread crumbs in butter until crispy (in enough butter to moisten). Add to other ingredients. Add white pepper and salt. Stuff into shells. If desired, put a pat of butter on top of each shell. Bake at 350° for 30 minutes.

Kay L. Woodrick

BAKED SQUASH

3 lb. yellow squash (about 6 c.)
salt and pepper
1 ½ c. chopped onion
2 large eggs
¼ c. butter
2 c. grated cheese
½ c. milk
½ c. cracker crumbs

Preheat oven to 450°. Cut squash into small pieces into salt water. Drain; pour squash into casserole dish. Add butter, salt, pepper, onions and cheese. Combine eggs and milk. Mix well with squash. Top with cracker crumbs and dot with butter. Bake 20 minutes.

Burlian Walker

SKILLET-FRIED CORN

4 slices bacon
3 c. fresh cut corn
¼ c. chopped green pepper
¼ c. finely chopped onion
1 tsp. salt
dash of pepper

Cook bacon until crisp; drain and crumble. Add vegetables to drippings. Cover and cook over low heat for 5 to 8 minutes or until tender. Season with salt and pepper. Sprinkle with bacon. Yields 6 servings.

Kay L. Woodrick

MOTHER'S SQUASH CASSEROLE

squash
onions
potatoes
cream of mushroom soup (1 to 2 cans, depending on size of casserole)
cheese
ground beef (optional)

Depending upon depth of casserole, judge for yourself the needed amount of ingredients.

Slice squash, onions and potatoes in small rounds. Layer casserole dish with alternating layers of squash, onions and potatoes. Pour part of can of mushroom soup over layers. Ground beef (browned) may be added as a middle layer. Continue any number of layers. Top with thick layer of cheese. Bake in preheated 400° oven for 45 minutes to 1 hour, depending upon size of casserole. (Check to see if layers are fully cooked by inserting knife to bottom layer.)

Burlian Walker

FLAVOR-BAKED BEANS

2 (1 lb.) cans Campbell's pork and beans
¾ c. brown sugar
1 tsp. dry mustard
6 slices bacon, chopped
½ c. catsup

Mix all ingredients together in casserole. Bake, uncovered, at 325° for 2 ½ hours or until thickened. Yields 6 to 8 servings.

Kay L. Woodrick

BAKED BEANS FOR 100 PEOPLE

3 gal. pork and beans
2 ½ qt. catsup
2 lb. dark brown sugar
6 large onions, chopped
3 large bell peppers, chopped
1 large bottle Worcestershire sauce
6 Tbsp. garlic salt
6 Tbsp. liquid smoke
3 Tbsp. Tabasco sauce
1 lb. bacon ends and pieces

Fry bacon; pour off the grease and crumble. Set aside. In a large pot, mix all ingredients, adding the crumbled bacon last. Place in large baking pans and bake at 350° for 1 hour.

If cooking outside, the beans may be cooked in a large pot over charcoal or a butane burner. If cooking this way, they must be stirred often to keep from sticking on the bottom.

Barbara Webb

FRIED OKRA

okra
buttermilk
flour
corn meal
salt
pepper

Cut up okra into chunks and soak in buttermilk for 30 minutes. Roll okra in a mixture of half corn meal and half flour with salt and pepper to taste. Deep fat fry in vegetable oil.

Burlian Walker

VEGGIE BARS

2 (8 oz.) cans refrigerated crescent dinner rolls
2 (8 oz.) pkg. cream cheese, softened
¼ c. mayonnaise or salad dressing
1 (1 oz.) envelope Ranch-style salad dressing mix
1 medium-size red pepper, chopped
1 medium-size green pepper, chopped
¾ c. (3 oz.) shredded Cheddar cheese
½ c. coarsely chopped broccoli flowers
½ c. coarsely chopped fresh mushrooms

Unroll crescent roll dough. Place in a lightly greased 15 x 10 x 1-inch jelly roll pan, pressing edges and perforations together to line bottom of pan. Bake at 350° for 7 to 8 minutes or until browned. Cool.

Combine cream cheese, mayonnaise and salad dressing mix; beat at medium speed of an electric mixer 1 minute or until smooth. Spread over crust in pan. Combine peppers and remaining ingredients; sprinkle over cream cheese mixture. Cover and chill 8 hours. Cut into 1 ¼-inch squares. Yield: 8 dozen.

Note: You may use any combination of raw vegetables that you choose. Many times I use red pepper, broccoli and cheese only.

Barbara Webb

BARBECUED ROAST CORN

1 c. melted butter or margarine
¼ c. ketchup
4 tsp. vinegar
4 tsp. Worcestershire sauce
2 tsp. chili powder
2 tsp. mustard
1 tsp. salt
8 ears corn

In large bowl combine the first 7 ingredients; mix well. Spread 3 to 4 tablespoons of mixture on each ear of corn. Wrap each ear of corn in double thickness or heavy-duty foil securely. Twist ends of foil well to seal. Place on greased grill about 6 inches from the hot coals. Barbecue 15 minutes, turning several times to cook corn evenly.

Lucille Keys

FRIED EGGPLANT

eggplant, sliced
buttermilk
flour
salt
pepper

Soak eggplant in buttermilk for 30 minutes. Flour, salt and pepper; deep fat fry in vegetable oil.

Burlian Walker

SWEET POTATO CASSEROLE

3 c. mashed, baked sweet potatoes
1 c. sugar
½ c. butter
2 eggs
1 Tbsp. vanilla
½ c. raisins

Mix well and put in a casserole dish.

Topping:

1 c. brown sugar
1 c. chopped pecans
⅓ c. plain flour
⅓ c. butter

Mix topping together. Put on top of potato mixture. Bake 20 minutes at 350°.

Anne Thames

FRITTER FRIED OKRA

1 c. all-purpose flour
1 Tbsp. baking powder
½ tsp. salt
2 eggs, well beaten
⅓ c. milk
5 c. thinly sliced okra
hot vegetable oil

Combine flour, baking powder and salt in medium bowl. Add eggs and milk, beating until smooth. Add okra, stirring until well coated. Spoon okra into hot oil in large skillet or electric deep fryer; stir occasionally until golden brown.

If you use self-rising flour, omit the salt and baking powder. Can add black pepper for taste to batter.

Lucille Keys

BAKED ONIONS

⅓ c. honey
¼ c. butter or margarine
½ tsp. salt
6 large onions, sliced

Preheat oven to 425°. In small saucepan over medium heat, heat honey, butter or margarine and salt. Arrange onions; pour honey-butter mixture evenly over onions in greased 13 x 9-inch dish. Bake 45 minutes or until onions are fork-tender and golden brown.

Burlian Walker

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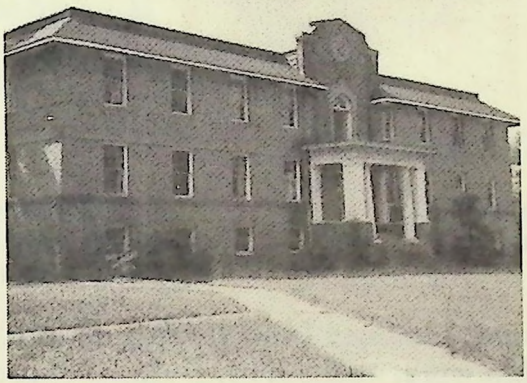
BREADS
ROLLS
PASTRIES



Lincoln County

Lincoln County was created in 1870 and named for Abraham Lincoln. Brookhaven, the only county seat in the county's history, was established in 1856 and named after Brookhaven, Massachusetts, former home of the town's founder, Samuel Jayne.

Whitworth College was founded in 1859 by Rev. M. J. Whitworth and opened to students in 1860. Classes were suspended and buildings used to house injured soldiers during the Civil War. It operated for many years as a Methodist women's college until it became coeducational some time before its closing in the early 1980's.

CAN BE FROZEN BRIDE'S BISCUITS

5 c. flour
5 tsp. baking powder
1 tsp. salt
3 Tbsp. sugar
½ tsp. baking soda
1 c. shortening
2 c. buttermilk
1 pkg. dry yeast
5 Tbsp. warm water

Sift dry ingredients; cut in shortening. Add buttermilk. Dissolve yeast in warm water and add to mixture. Knead in extra flour as needed. Roll out, cut and bake on greased cookie sheet at 450° for about 10 to 12 minutes.

Dough may be stored in the refrigerator and used as needed, or cut and then freeze individually. If frozen, place biscuits in cold oven at night. Next morning, turn oven to 450° and fry your bacon. Presto! Hot biscuits!

Martha Lightsey

DROP BISCUITS

2 c. all-purpose flour
1 Tbsp. baking powder
½ tsp. salt
¼ c. shortening
1 c. milk

In large mixing bowl combine flour, baking powder and salt. Cut in shortening until mixture is crumbly. Add milk; stir until well blended. Drop by tablespoon 2 inches apart on greased baking sheet or fill greased muffin pan ⅔ full. Bake at 450° for 12 to 15 minutes or until golden brown. Yield: 12.

If you use self-rising flour, omit the baking powder and salt.

Lucille M. Keys

QUICK BUTTERMILK BISCUITS

½ c. butter or margarine
2 c. self-rising flour
¾ c. buttermilk
butter or margarine, melted

Cut ½ cup butter into flour with a pastry blender until mixture is crumbly. Add buttermilk, stirring until dry ingredients are moistened. Turn dough onto a lightly floured surface and knead lightly 3

or 4 times. Roll dough to ¾-inch thickness. Cut with 2-inch biscuit cutter and place on a lightly greased baking sheet. Bake at 425° for 13 to 15 minutes. Brush with melted butter. Yield: 1 dozen.

Paula Walker

NEVER FAIL BISCUITS

2 (¼ oz.) pkg. dry yeast
3 Tbsp. sugar
1 c. warm water (105° to 110°)
¾ c. vegetable oil
2 c. buttermilk
5 c. self-rising flour
1 tsp. baking soda

Mix flour and baking soda; set aside. Dissolve yeast and sugar in warm water. Add oil and stir well. Add buttermilk and stir well. Add flour and baking soda mixture; stir until all flour is dampened. Put dough in large bowl and cover with plastic wrap. Refrigerate overnight.

Stir dough down and place on a floured pastry cloth or surface. Knead 3 or 4 times. Roll to 1-inch thickness. Cut with a cookie or biscuit cutter. Place in slightly greased pans and bake at 425° for 15 or 20 minutes. Dough will keep in refrigerator for a few days.

Paula Walker

HOMEMADE ROLLS FOR THE HOLIDAYS

5 c. plain flour
½ tsp. salt
1 yeast tablet (pkg.)
1 tsp. sugar
1 c. milk
1 c. water
½ c. sugar
1 stick margarine
3 eggs

Mix salt and flour. Mix yeast and teaspoon of sugar with lukewarm water. Melt margarine in a pan and add sugar (½ cup). Beat eggs and milk; add yeast and water to eggs and milk. Add flour bit by bit. This makes enough dough for the entire season.

Evelyn Sutton

NO TROUBLE ROLLS

2 c. warm water
½ c. sugar
¾ c. vegetable oil
1 envelope yeast
½ c. powdered milk
4 c. self-rising flour

Dissolve yeast in warm water; add other ingredients and mix well. Grease muffin tins and fill with mixture ⅔ full. Let stand and rise for 30 minutes. Bake in preheated oven at 400° for 15 minutes or until brown. This dough will keep for several days. Yields 2 dozen.

Lucille Keys

DELUXE CRESCENT DINNER ROLLS

1 pkg. yeast
1 ¼ c. warm water
1 tsp. salt
½ c. sugar
1 ¼ c. oleo, melted
2 eggs
4 to 4 ½ c. bread flour

Dissolve yeast in warm water. Add salt and sugar. Stir until dissolved and well mixed. Mix oleo and eggs; add to mixture. Gradually add bread flour. Put in a greased bowl and let rise for 2 hours or until double in bulk (in a warm place).

Divide dough in half. Place half on a floured surface and roll as you would pie dough. Brush with melted butter and cut in wedges. Roll from big end first. Place on greased cookie sheet, small end down. Let rise again and bake for 20 minutes in a 350° oven. For small crescents, cut in 16 pieces; for large crescents, cut in 8 pieces.

Catherine McManus Kellogg

PULL-APART CINNAMON ROLLS

1 pkg. Bridgeford porterhouse rolls (in freezer section)
1 small pkg. regular vanilla pudding
1 c. chopped nuts
raisins (optional)
2 to 3 tsp. cinnamon
1 stick butter
1 c. sugar

Spray Bundt pan with Pam. Sprinkle ½ of nuts/raisins in bottom of pan. Put ½ of frozen rolls on top of nuts. Sprinkle dry pudding on top of rolls. Sprinkle cinnamon and rest of nuts/raisins on top of pudding. Melt butter and mix with sugar. Pour ⅔ of sugar mixture on top of nuts/raisins. Place rest of rolls on top of ingredients. Top with rest of sugar mixture. Cover pan with kitchen towel and place in cold oven. Let rise overnight.

Next morning, remove from oven and preheat oven to 350°. Return mixture to oven and bake at 350° for 30 to 40 minutes. Let stand for 10 minutes; invert onto plate.

Shirley Ricketts

BUTTERMILK ROLLS

2 c. buttermilk
4 Tbsp. sugar
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
½ c. Crisco
1 pkg. yeast
2 Tbsp. warm water
4 c. flour

Dissolve yeast in water; add to buttermilk. Sift dry ingredients together; cut shortening into flour and mix with buttermilk. Let rise 2 hours or until dough about doubles in size. Use enough flour to knead and stiffen enough to make into rolls. Let rise 2 more hours and bake for 15 minutes at 425°.

Nell Creely

MORNING GLORY MUFFINS

3 c. all-purpose flour
1 ½ c. whole wheat flour
1 c. unprocessed bran
1 c. quick-cooking oats
1 c. chopped walnuts or pecans
1 c. raisins
2 ½ c. firmly packed light brown sugar (1 lb.)
1 ½ Tbsp. baking soda
1 ½ Tbsp. cinnamon
½ tsp. salt
2 c. vegetable oil
5 medium carrots, grated
3 medium Granny Smith apples, grated
6 large eggs, beaten
2 Tbsp. vanilla extract

Preheat oven to 350°. Combine flours, bran, oats, nuts, raisins and brown sugar. Add soda, cinnamon and salt; mix well. Blend in oil, carrots, apples, eggs and vanilla. Fill oiled muffin cups ⅔ full with batter and bake 30 to 35 minutes. Yield: 48 big muffins and 24 mini muffins.

Barbara Webb

BRAN MUFFINS

2 c. boiling water
2 c. Nabisco 100% bran
1 heaping c. Crisco
3 c. sugar
4 eggs
1 qt. buttermilk
5 c. flour
1 tsp. salt
5 tsp. soda
4 c. Kellogg's All-Bran

Mix boiling water and Nabisco 100% bran; set aside. Cream Crisco and sugar. Add eggs one at a time. Add bran mixture, buttermilk, flour, salt, soda and All-Bran. Mix thoroughly. Put in

refrigerator in a covered container. The mixture will keep for 6 weeks in the refrigerator. To cook, place in greased muffin pans and bake at 400° for 15 minutes.

Barbara Webb

BROWN SUGAR MUFFINS

2 eggs, beaten
¼ c. white sugar
¾ c. brown sugar
½ c. flour
¼ tsp. baking powder
½ tsp. salt
½ c. chopped nuts
1 tsp. vanilla flavoring

Beat eggs; add sugar and remaining ingredients. Bake at 350° in tiny greased muffin tins. Time depends on size of tins. Don't overbake. Yield: 1 dozen muffins. (Great for coffees or teas.)

Jenny Thornton

MRS. BROWN'S BLUEBERRY MUFFINS

¼ c. margarine
½ c. sugar
1 egg
¾ c. milk
¼ tsp. vanilla
1 ¾ c. self-rising flour
1 c. blueberries, sprinkled with 1 Tbsp. flour

Cream good margarine, sugar and egg. Add milk and vanilla; mix well. Stir in flour until moist. Fold in berries. Cook at 400° for about 20 minutes.

Ken Chapman

BROCCOLI BREAD

1 (10 oz.) pkg. frozen chopped broccoli
½ large onion, chopped
6 oz. cottage cheese
½ c. melted butter
4 eggs, beaten
1 tsp. salt
1 box Jiffy corn muffin mix

Thaw and drain broccoli. Mix onion and broccoli together. Mix in other ingredients. Cook in a well-greased pan at 400° for 30 to 35 minutes.

Paula Walker

ROUND BREAD FOR THE DAY OF THE KING

(From Mexico)

2 pkg. dry yeast
½ c. lukewarm water
4 c. all-purpose flour
3 eggs
3 egg yolks
⅓ c. sugar
½ tsp. salt
1 tsp. grated lime or orange peel
2 Tbsp. orange flower water or milk
¾ c. butter, softened
6 Tbsp. margarine
½ c. powdered sugar
2 egg yolks
¾ c. all-purpose flour
candied orange, figs and citron, cut into strips
1 egg, lightly beaten
sugar for sprinkling

Sprinkle yeast over the lukewarm water; add 2 tablespoons flour and let stand for 20 minutes in a warm place. Place the remaining flour in a large bowl; make a well in the center and place the eggs, egg yolks, sugar, salt, lime peel, orange-flower water, butter and dissolved yeast in the well. Mix the ingredients together with your finger tips, then knead on floured board until the dough is smooth. When small bubbles form (about 15 minutes), shape into ball and place in a lightly greased bowl. Cover and let rise in a warm place until doubled in size. Knead the bread dough one more time and shape into a large ring loaf. Transfer to a greased baking sheet and let rise in a warm place for 45 minutes.

Preheat the oven to 475°. Cream the margarine in a small bowl, then beat in sugar, egg yolks and flour. Decorate the ring with strips of this mixture and strips of the candied fruit, pressing them into the dough. Glaze the ring with egg; sprinkle the strips with sugar. Bake for 10 minutes. Lower the temperature to 400° and remove the ring from the oven. Press 1 or 2 little plastic dolls into the underside. (The dolls represent the Christ child and whoever gets a slice with a doll traditionally holds a party on February 2, the feast of Candelaria.) Bake for 10 more minutes. Serves 12.

Linda Royals Flynn

BROCCOLI CORNBREAD

1 box Jiffy cornbread mix
1 (10 oz.) pkg. chopped broccoli, thawed and drained
1 medium onion, chopped
1 c. grated cheese
1 stick oleo, melted
3 eggs

Mix together and bake at 375° until golden brown in 9 x 12-inch pan.

Lenora Hunter

GRITS BREAD

½ c. grits
½ stick butter
1 c. grated cheese
1 c. milk
3 eggs, beaten

Cook grits as directed on box. When done, add butter, cheese and milk. Beat eggs until foamy; mix all together. Put in loaf pan and bake at 350° for 45 minutes.

Burlian Walker

BROCCOLI CORNBREAD

1 pkg. cornbread mix
1 (4 oz.) carton sour cream
4 oz. sharp Cheddar cheese
1 egg
6 oz. chopped broccoli
milk to consistency

Mix all ingredients, except milk. Stir in enough milk to make the batter pourable, but still thick. Pour batter into heated pan containing hot oil. Bake at 400° until brown on top (approximately 30 minutes).

Cissy Wisner

SOUTHERN HOSPITALITY

1 (8 ½ oz.) box Jiffy corn muffin mix
1 (16 oz.) can whole kernel corn with juice
1 (16 oz.) can creamed corn
1 c. sour cream
1 stick margarine, melted

Mix all ingredients in large mixing bowl until well blended. Pour in 2 quart dish. Bake, uncovered, at 350° for 45 to 50 minutes or until golden brown and set.

Lucille Keys

BROCCOLI BREAD

1 pkg. frozen broccoli, chopped and drained
1 large onion, chopped
6 oz. cottage cheese
1 stick oleo
4 eggs, well beaten
1 tsp. salt
1 box Jiffy corn meal mix

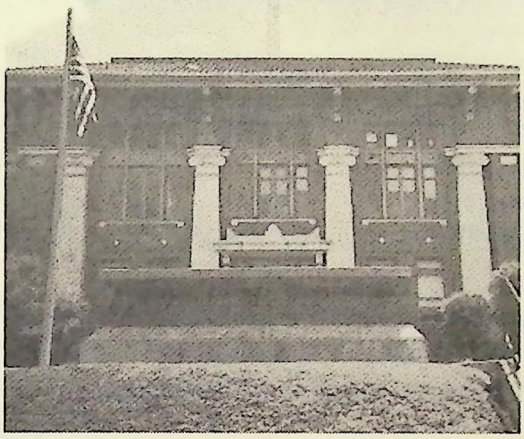
Mix first 6 ingredients; add Jiffy mix last. Bake in greased 9 x 13-inch casserole at 400° for 15 to 20 minutes. Serves 12 to 15.

I use sour cream in place of cottage cheese; it's also very good.

Lucille M. Keys

-• EXTRA RECIPES •-

CAKES
COOKIES
DESSERTS



Franklin County

Franklin County was created in 1809 and named for Benjamin Franklin, beloved statesman and philosopher of colonial America. Meadville became the county seat in 1816 and was named for Cowles Mead, second Secretary of the Mississippi Territory.

The current courthouse was built in 1913 and its architecture has been described as classical modern in design. It is on the National Register of Historic Places.

2540-93

STRAWBERRY CAKE

1 box white cake mix
4 eggs
1 pkg. strawberry jello
½ c. water
¾ c. Wesson oil (I use ½ c.)
½ c. strawberries (frozen)

Mix all ingredients together for batter. Bake at 350° for about 35 minutes.

Icing:

1 box confectioners sugar
1 stick oleo
1 tsp. vanilla
½ c. strawberries with juice
½ c. pecans
½ c. coconut

Mix all ingredients together, then add strawberries slowly.

Maudell Weeks

CHOCOLATE SHEET CAKE

2 sticks oleo
2 c. sugar
2 tsp. vanilla
4 eggs
4 Tbsp. cocoa
1 ½ c. self-rising flour
Frosting (follows)

Melt oleo; add sugar and vanilla. Beat eggs; mix in oleo mixture. Sift cocoa and self-rising flour, then add it to the mixture. Bake in a 13 x 9-inch baking dish for 45 minutes at 350°.

Frosting:

¼ c. oleo
½ c. evaporated milk
4 Tbsp. cocoa
1 box confectioners sugar
1 c. chopped pecans

Bring oleo, milk and cocoa to a boil; add sugar and chopped pecans. Pour over cake while hot.

Robin Rector

CREAMY COCONUT CAKE

½ c. shortening
½ c. butter or margarine
2 c. sugar
5 eggs, separated
2 c. all-purpose flour
1 tsp. soda
¼ tsp. salt
1 c. buttermilk
1 tsp. vanilla
⅔ c. flaked coconut
pinch of cream of tartar

Coconut-Pecan Frosting:

1 (8 oz.) pkg. cream cheese
½ c. butter or margarine
1 (16 oz.) pkg. powdered sugar
1 tsp. vanilla
dash of salt
½ c. flaked coconut
½ c. chopped pecans

Cream shortening, butter and sugar until light and fluffy. Add egg yolks, one at a time, beating well after each addition. Combine flour, soda and salt; add to creamed mixture alternately with buttermilk, beginning and ending with flour mixture. Beat well after each addition. Stir in vanilla and coconut. Beat egg whites until frothy; add cream of tartar and continue beating until egg whites are stiff, but not dry. Fold egg whites into batter. Bake in 3 cake pans at 350° for 25 to 30 minutes or until done. Frost between layers and on top with Coconut-Pecan Frosting.

Margie Lowery

BANANA CAKE

1 ½ c. sugar
½ c. chopped pecans
2 eggs (beat whites separately)
1 tsp. soda
½ c. butter
1 ½ c. flour
3 ripe bananas
4 Tbsp. buttermilk
1 tsp. vanilla

Cream butter; add sugar and beat until light. Add egg yolks one at a time and beat well. Add flour, buttermilk and vanilla. Beat egg whites and fold into mixture. Bake in 350° oven for about 25 to 30 minutes. Caramel icing is very good on this cake.

Helen Mullen

CREAMY COCONUT CAKE

½ c. shortening
½ c. butter or margarine
2 c. sugar
5 eggs, separated
2 c. all-purpose flour
1 tsp. soda
¼ tsp. salt
1 c. buttermilk
1 tsp. vanilla
⅔ c. flaked coconut
pinch of cream of tartar

Coconut Pecan Frosting:

1 (8 oz.) pkg. cream cheese
½ c. butter or margarine
1 (16 oz.) pkg. powdered sugar
1 tsp. vanilla
dash of salt
½ c. flaked coconut
½ c. chopped pecans

Cream shortening, butter and sugar until light and fluffy. Add egg yolks, one at a time, beating well after each addition. Combine flour, soda and salt; add to creamed mixture alternately with buttermilk, beginning and ending with flour mixture. Beat well after each addition. Stir in vanilla and coconut. Beat egg whites until frothy; add cream of tartar and continue beating until egg whites are stiff, but not dry. Fold egg whites into batter. Bake in 3 cake pans at 350° for 25 to 30 minutes or until done. Frost between layers and on top with Coconut-Pecan Frosting.

Lucille Keys

ALMOND GLAZED PICNIC CAKE

2 eggs
1 c. sugar
1 tsp. vanilla
1 c. all-purpose flour
1 tsp. baking powder
dash of salt
½ c. milk
2 Tbsp. butter or margarine
Almond Topping (recipe follows)

Almond Topping:

¼ c. butter or margarine
¼ c. sugar
½ c. sliced almonds
2 tsp. flour
2 Tbsp. milk

Almond Topping: In a small pan mix butter, sugar, almonds, flour and milk. Bring mixture to boiling, stirring. Spread warm over cake.

Beat eggs and sugar until thick and pale; beat in vanilla. Mix flour, baking powder and salt. Add to egg mixture and mix to blend. Scald milk in a saucepan. Add butter, stirring until melted. Add milk mixture to flour mixture, mixing just enough to blend. Pour batter into a greased 8-inch pan. Bake at 350° until top of cake is well browned and cake tests done when a wooden pick is inserted at center (about 35 minutes). Let cake cool on a wire rack about 5 minutes, then loosen edge and remove pan sides.

Bettye J. Mullen

THREE-MILK CAKE

(From Mexico)

2 ½ c. all-purpose flour
1 tsp. baking powder
7 eggs, separated
1 c. sugar
¾ c. milk
1 tsp. vanilla extract
1 can evaporated milk
1 can sweetened condensed milk
1 c. heavy cream
¼ c. brandy (optional)

Frosting:

6 egg whites
pinch of salt
¼ c. water
1 ½ c. sugar
peel of 1 lime, grated
cream of tartar

Preheat oven to 375°. Grease and flour a 9-inch spring-form pan. Sift the flour and baking powder together.

In a large bowl beat the egg whites with an electric mixer until frothy. Add the sugar and beat to form stiff peaks, then add egg yolks, one at a time. Slowly add flour and milk, then vanilla. Pour into the pan and bake for 35 to 45 minutes or until a toothpick inserted into the center comes out clean. Let cool for 5 minutes and remove from pan. Cut cake into 3 layers.

In a bowl combine the evaporated milk, condensed milk, cream and brandy. Pour ⅓ of milk mixture over the bottom layer of cake, set the middle layer on top and pour ⅓ milk mixture over it. Cover with top layer of cake and pour remaining milk mixture over it.

To prepare frosting, beat the egg whites, salt and cream of tartar in large bowl until whites hold soft peaks. Set aside. Mix water, sugar and lime peel in a small heavy saucepan. Bring to a boil over medium-high heat and cook until a candy thermometer registers 238° or soft ball. Remove from heat and add to beaten egg whites in a thin stream. Beat for 6 minutes or until the mixture is stiff. Cover the top and sides of the cake with frosting and refrigerate until just before serving. Serves 10.

Linda Royals Flynn

PUNCH BOWL CAKE

1 yellow cake mix or 1 purchased pound/angel food cake
1 can blueberry pie filling
1 can crushed pineapple
1 can cherry pie filling
2 (10 oz.) pkg. frozen strawberries in juice
2 (12 oz.) cartons whipped topping

Prepare cake per package directions. Cut the cake layers so that you have 4 layers instead of two. In a punch bowl place the first cake layer. Cover with blueberry pie filling and then with a layer of whipped topping. Next, place another cake layer on top of the whipped topping. Cover with the cherry pie filling and then a layer of whipped topping. On this place another cake layer. Cover with the crushed pineapple (including juice) and cover this with whipped topping. Place the last cake layer on top, pour the thawed strawberries

(with juice) over the cake and top with whipped topping. The cake not only tastes great, but also looks great! Best if prepared a day ahead.

Cissy Wisner

CARAMEL NUT POUND CAKE

1 c. butter
½ c. shortening
1 box light brown sugar
1 c. sugar
5 eggs
1 tsp. vanilla
½ tsp. salt
½ tsp. baking powder
3 c. sifted flour
1 c. milk
1 c. finely chopped nuts

Cream butter, shortening and brown sugar thoroughly. Gradually add granulated sugar; continue creaming. Add eggs one at a time, beating thoroughly after each addition. Sift baking powder and salt with flour; add alternately with milk, beginning and ending with flour. Add vanilla, then nuts and blend well. Turn batter into a well-greased and floured 10-inch tube pan and bake at 325° for 90 minutes or until cake tests done. Cook in pan 15 minutes before turning out of pan.

Bettye J. Mullen

MILLION DOLLAR POUND CAKE

1 lb. butter, softened
3 c. sugar
6 eggs
4 c. all-purpose flour
¾ c. milk
1 tsp. almond extract
1 tsp. vanilla extract

Cream butter, gradually adding sugar and beating with electric mixer at a low speed. Add one egg at a time, beating after each addition. Add flour to creamed mixture alternately with milk, beginning and ending with flour. Mix just until blended after each addition. Stir in flavorings. Pour batter into a greased and floured 10-inch tube pan. Bake at 300° in oven for 1 hour and 40 minutes or until a wooden pick inserted in center of cake comes out clean. Cool in pan for 15 minutes, then remove from pan and let cool completely on a wire rack.

Lucille M. Keys

PECAN PIE CAKE

First Layer:

1 box butter cake mix
1 stick butter
1 egg

Second Layer:

⅔ c. cake mix
3 eggs
2 c. chopped pecans
½ c. brown sugar
1 ½ c. white Karo
1 tsp. vanilla

Reserve ⅔ cup of dry cake mix. Empty remaining mix into mixing bowl and add butter and an egg. Put in greased and floured sheet cake pan. Bake at 450° for 10 minutes. Remove from oven and reduce oven to 350°.

Mix second layer ingredients and pour over first layer. Bake at 350° until middle is firm and doesn't shake.

Nancy Dykes

BETTER THAN SEX CAKE

1 yellow cake mix (mixed with milk instead of water)
2 c. sugar
1 large can pineapple (crushed pineapple)
2 c. milk
1 box instant vanilla pudding mix
8 oz. cream cheese, softened
3 to 4 bananas
Cool Whip
coconut
pecans or walnuts
cherries (optional)

Bake cake according to package directions with the exception of using milk. While cake is baking, mix sugar and pineapple. Cook until sugar melts. Do not boil. Punch holes in cake when done (soon out of the oven). Pour pineapple mixture over the cake. Cool completely.

Mix milk, pudding mix and cream cheese together and spread over cake. Slice bananas and cover top of cake. Spread a layer each of Cool Whip, coconut and nuts over the top. Top with cherries (optional).

Claude Smith

FRESH APPLE CAKE

1 c. vegetable oil
2 c. sugar
3 eggs
3 c. all-purpose flour
1 tsp. soda
¼ tsp. salt
1 tsp. cinnamon
1 tsp. ground nutmeg
1 tsp. vanilla extract
1 c. chopped pecans
3 c. peeled, finely chopped apples

Glaze:

½ c. sugar
¼ c. buttermilk
¼ tsp. soda
2 Tbsp. margarine
1 ½ tsp. vanilla

Combine oil and sugar; beat well. Add eggs, one at a time, beating well after each addition. Combine flour, soda, salt, cinnamon and nutmeg; stir. Add dry ingredients to sugar mixture, beating well. Add vanilla and mix well. Stir in pecans and apples. Pour batter into a greased and floured 10-inch tube pan. Bake at 350° for 1 hour and 15 minutes or until cake tests done.

Combine glaze ingredients in a saucepan. Boil 4 minutes, stirring occasionally. Using a toothpick or ice pick, punch holes in cake while hot; spoon glaze over cake. Cool and remove from pan. Yield: one 10-inch cake.

Lucille Keys

ICEBOX FRUIT CAKE

2 sticks oleo
1 lb. marshmallows
1 lb. box graham crackers
1 box raisins (seedless)
1 qt. chopped pecans
1 small bottle cherries, chopped
3 Tbsp. cherry juice

Melt marshmallows and oleo on low heat. Mash graham crackers into fine crumbs and mix with all ingredients. Pour melted marshmallows over this and mix well. Pack in pan lined with wax paper. Refrigerate.

Lois Hawkins

PETER PAUL MOUND CAKE

1 box milk chocolate cake mix
1 c. milk
1 (14 oz.) pkg. coconut
24 large marshmallows

Mix cake and bake by package directions. Combine milk, sugar, coconut and marshmallows in heavy saucepan and stir. Cook until marshmallows are melted. Pour over top of cake. Let cool. When cool, ice top and sides with Chocolate Icing.

Chocolate Icing:

1 lb. box powdered sugar, sifted
½ c. cocoa, sifted
¾ stick margarine (very soft)
⅓ c. Pet milk

Beat margarine in small mixing bowl at medium speed. Add sugar and cocoa slowly with Pet milk. Beat until well blended. Spread on cooled cake.

Nita M. Jordan

JAM CAKE

6 eggs
1 c. butter
2 c. sugar
3 c. self-rising flour
1 c. milk
2 c. jam
1 tsp. cinnamon
1 tsp. cloves
1 tsp. allspice
2 Tbsp. cocoa

Filling:

3 c. sugar
1 c. butter
1 ½ c. rich cream or evaporated milk
1 tsp. vanilla
2 grated orange peelings
1 grated or 1 can coconut

Bake cake in layers at 350° for 25 to 30 minutes. Mix all filling ingredients and cook until thick. Add nuts between layers.

Lucille Keys

CHOCOLATE CHIP COOKIE CAKE

2 rolls chocolate chip cookie dough
2 (8 oz.) pkg. cream cheese
2 c. sugar
3 eggs

Slice one roll of cookie mix and line bottom of large, flat ungreased pan. Blend cream cheese, sugar and eggs. Pour over layer of dough. Slice the second roll of dough and place over filling mixture. Bake at 325° for 45 minutes or until done. D-E-L-I-C-I-O-U-S !!!

Kay L. Woodrick

ORANGE RIBBON CAKE

1 ½ c. sugar
2 ¼ c. flour, sifted
¼ tsp. baking soda
½ c. water
2 Tbsp. grated orange rind
2 tsp. baking powder
½ tsp. salt
½ c. orange juice
4 stiffly beaten egg whites
1 oz. yellow food color
½ c. butter

In a large bowl cream butter and sugar until light and fluffy. Add orange rind. Sift flour, baking powder, soda and salt. Combine water and orange juice. Add to creamed mixture alternating with dry ingredients. Beat well after each. Fold in egg whites. Divide batter in half. To half, add food coloring. Pour each half of batter into 2 greased and floured 8-inch cake pans. Bake at 350° for 25 to 30 minutes. Cool 5 minutes. Remove from pans. When cool, split layers and spread filling alternating yellow and orange layers. Frost top and sides.

Linda Payn

EASY CAKE

1 c. semi-sweet chocolate chips
1 box yellow cake mix (with pudding)
1 small box instant pudding (vanilla)
4 eggs
1 carton sour cream
1 small pkg. frozen coconut
1 c. chopped pecans
⅔ c. oil

Mix all ingredients together; pour in greased and floured Bundt cake pan. Bake 1 hour at 325°.

Lucille M. Keys

BLUEBERRY POUND CAKE

1 box Duncan Hines yellow cake mix
8 oz. cream cheese
3 eggs
½ c. oil
3 c. blueberries

Mix all ingredients together. Fold in blueberries. Bake at 350° for 1 hour. Glaze cake if desired with powdered sugar and pineapple juice.

Pat Walker

CHOCOLATE POUND CAKE

1 c. butter
3 c. sifted flour
1 tsp. vanilla
½ c. shortening
½ tsp. baking powder
1 c. milk
3 c. sugar
½ tsp. salt
5 eggs
4 Tbsp. cocoa

Icing:

1 stick oleo
6 Tbsp. milk
4 Tbsp. cocoa
1 lb. box confectioners sugar
½ c. pecans
1 tsp. vanilla

Cream butter, shortening and sugar together. Add eggs, one at a time. Sift flour, baking powder, salt and cocoa together. Add vanilla to milk. Add flour mixture alternately with milk. Bake in greased 10-inch tube pan at 325° for 1 ½ hours. Remove from pan and ice while still warm.

Icing: Melt oleo; add milk and cocoa. Bring to quick boil and pour over confectioners sugar. Beat until smooth. Add ½ cup pecans and 1 teaspoon vanilla. Add hot water if it gets too stiff. Spread over cake.

Helen Mullen

POUND CAKE

3 c. sugar
3 c. flour (White Lily)
2 sticks margarine
½ c. Crisco
1 c. milk (sweet)
5 eggs
1 tsp. baking powder, mixed into flour
2 tsp. vanilla or can use 1 tsp. rum or lemon or all 3

Mix sugar, margarine and Crisco; cream well. Add eggs one at a time and beat. Add flour and milk, alternating. Add flavoring. Bake at 350° for 1 hour and 10 minutes in tube pan.

Juanita Thomas

CREAM CHEESE POUND CAKE

2 sticks butter
3 c. sugar
1 tsp. vanilla
1 stick oleo
6 eggs
½ tsp. almond extract
1 (8 oz.) cream cheese
3 c. cake flour
¼ tsp. salt

Cream butter, oleo, cream cheese and sugar. Add eggs, 2 at a time, alternately with flour and salt. Add flavoring. Mix well. Pour into tube pan and place in cold oven. Set oven at 300° and bake for 1 ½ hours, until done.

Helen Mullen

EARTHQUAKE CAKE

1 c. chopped nuts
1 c. coconut
1 Swiss or German chocolate cake mix
1 (8 oz.) pkg. cream cheese, room temperature
1 box confectioners sugar
1 stick margarine, room temperature

Mix nuts and coconut together. Spray a 9 x 13-inch pan with Pam. Sprinkle mixture in pan. Prepare cake mix as directed and pour over nuts and coconut mixture. Cream remaining ingredients together. Spoon or drop on top of cake mix. Bake at 350° for 40 minutes.

Lisa Bodin

BLACKBERRY JAM CAKE

1 c. margarine
2 c. sugar
6 eggs
2 tsp. vanilla
3 c. flour
2 tsp. nutmeg
2 tsp. cinnamon
1 tsp. cloves
6 Tbsp. buttermilk
2 tsp. soda
1 c. ground pecans
2 c. seedless blackberry jam

Preheat oven to 350°. Cream margarine and sugar. Add eggs one at a time, beating well after each addition. Add flour mixed with spices, alternating with buttermilk, to which soda has been added. Fold in nuts and jam; mix well. Bake in 4 (9-inch) pans, which have been greased and floured, for 30 to 35 minutes. (Six 8-inch pans may be used instead of 4 pans and make 2 to 3 layer cakes.)

Filling:

4 eggs
2 c. sugar
2 c. ground raisins
2 c. sweet milk
2 Tbsp. flour
2 c. coconut (fresh or frozen)

Mix all ingredients. Cook until thick and spread between layers on top and on sides of cake.

Joy Wesbrooks

WHIP CREAM CAKE

6 large eggs
½ pt. whipping cream
2 c. sugar
2 tsp. lemon extract or desired taste
3 c. cake flour

Cream butter well; add sugar and cream together well. Add 1 egg and 1 tablespoon flour. Mix well. Do this until all eggs have been added. Add remaining flour and the whipping cream (not whipped) alternately. Add lemon or almond extract and mix well. Pour into well-greased tube pan and bake for 1 hour and 20 minutes at 350°.

Do not let cake cool in pan. Run knife around edge and turn out.

Helen Mullen

CHEESE CAKE

3 (8 oz.) pkg. Philadelphia cream cheese (room temperature)
1 scant c. sugar
4 eggs
1 ½ tsp. vanilla
graham crackers
2 c. sour cream
2 Tbsp. sugar
2 Tbsp. vanilla

Beat cream cheese; add sugar and beat well. Add eggs one at a time. Beat well. Add 1 ½ teaspoons vanilla; beat. Use spring-form cake pan. Make graham cracker crust and pour in cheese mixture. Cook at 375° for about 25 to 30 minutes. Cool.

Mix sour cream, 2 tablespoons sugar and 2 tablespoons vanilla. Pour over cake. Return to oven at 425° for about 5 minutes. Chill overnight with foil cover.

Glaze:

1 pkg. strawberries
⅔ c. sugar
1 Tbsp. cornstarch
¼ c. or less water

Mix all and cook until thickens. As it cools, it gets thicker. Top cheese cake and serve.

Shirley Ricketts

BLUEBERRY POUND CAKE

3 eggs
½ c. Crisco oil
8 oz. cream cheese, softened
1 box Duncan Hines butter cake mix
1 (16 oz.) can blueberries or 2 c. fresh blueberries

Mix oil, eggs and cream cheese well; add cake mix. Beat until well blended. Drain blueberries and fold into cake mix. Bake at 325° for 1 hour in tube pan.

Lucille M. Keys

WHISKEY CAKE

1 box yellow cake mix (without pudding)
1 box instant vanilla pudding
4 eggs
½ c. oil
1 c. milk
1 shot whiskey (1 ½ oz.)
1 c. walnuts

Combine all ingredients. Mix 3 minutes. Pour into well-greased tube pan. Bake at 350° for 50 to 60 minutes.

Topping:

1 stick butter
1 c. sugar
½ c. whiskey

Melt butter; add sugar and whiskey. Cook until sugar is dissolved and of syrup texture. After removing cake from oven, poke holes (with fork) in the top (leave cake in pan while doing this). Pour some of the syrup mixture over cake. Let cake sit in pan 15 to 20 minutes. Remove cake from pan and brush remaining syrup on sides and top of cake.

Zenus Owens

POPPY SEED CAKE

1 box Duncan Hines yellow butter cake mix
4 eggs
1 tsp. vanilla
1 box poppy seed
½ c. sugar
¾ c. oil
1 (8 oz.) sour cream
2 Tbsp. sugar
1 tsp. cinnamon

Mix first 7 ingredients. Pour ½ of cake mixture into pan. Mix 2 tablespoons sugar and cinnamon and pour on half of mixture. Pour remaining half of the cake mixture in the pan. Bake at 325° for 1 hour or until done.

Glazed Icing:

2 Tbsp. evaporated milk
¼ stick margarine
2 Tbsp. sifted confectioners sugar
½ tsp. vanilla

Pour over cake and serve.

Bettye J. Mullen

CHOCOLATE CHIP CAKE

1 c. oil
1 box instant chocolate pudding mix
4 eggs
1 Tbsp. vanilla
½ c. water
1 pkg. butter flavored cake mix
1 (8 oz.) carton sour cream
1 (6 oz.) pkg. chocolate chips

Mix well and cook in a greased pan. Bake at 325° for 1 hour. Put on rack to cool 10 to 15 minutes. Do not let cool completely; turn out.

Kay Rayborn

FRESH APPLE CAKE

1 c. vegetable oil
2 c. sugar
3 eggs
3 c. all-purpose flour
1 tsp. soda
¼ tsp. salt
1 tsp. cinnamon
1 tsp. ground nutmeg
1 tsp. vanilla extract
1 c. chopped pecans
3 c. peeled, finely chopped apples

Glaze:

½ c. sugar
¼ c. buttermilk
¼ tsp. soda
2 Tbsp. margarine
1 ½ tsp. vanilla

Combine oil and sugar; beat well. Add eggs one at a time, beating well after each addition. Combine flour, soda, salt, cinnamon and nutmeg; stir. Add dry ingredients to sugar mixture, beating well. Add vanilla and mix well. Stir in pecans and apples. Pour batter into a greased and floured 10-inch tube pan. Bake at 350° for 1 hour and 15 minutes or until cake tests done.

Combine all glaze ingredients in a saucepan. Boil for 4 minutes, stirring occasionally. Using a toothpick or ice pick, punch holes in cake while hot. Spoon glaze over cake; cool and remove from pan. Yield: one 10-inch cake.

Margie Lowery

POPPY SEED CAKE

1 box Betty Crocker butter pecan cake mix
1 box Royal toasted coconut instant pudding mix
½ c. vegetable oil
¼ c. poppy seed
1 ¼ c. hot water
3 eggs

Glaze:

¾ c. granulated sugar
¼ c. orange juice
½ tsp. vanilla
½ tsp. butter flavoring
½ tsp. almond flavoring

Mix all cake ingredients together and bake at 350° for 30 to 45 minutes. Mix glaze ingredients together and pour over hot cake. Leave in pan for 20 minutes, then turn out. Makes 1 Bundt cake, 2 or 3 (5 x 7-inch) loaves or several small loaves.

Margaret Grantham Coon

RED VELVET CAKE

2 ¼ c. self-rising flour
1 ½ c. vegetable oil
1 tsp. vanilla extract
1 ½ c. granulated sugar
1 tsp. cocoa powder
2 large eggs
1 c. buttermilk
1 tsp. baking soda
¼ c. red food coloring (two 1 oz. bottles)
1 tsp. vinegar (white)

Heat oven to 350°. Mix ingredients with electric mixer. Spray 3 cake pans with nonstick coating. Pour batter equally into 3 pans. Bake for 20 minutes. Test with toothpick. Cool layers.

Frosting:

6 Tbsp. flour
1 c. water
1 tsp. vanilla
1 c. butter
1 c. sugar

Cook flour and water until slightly clear. Cool for 2 hours. Cream butter, sugar and vanilla. Add to cooled flour mixture. Beat with electric mixer until light and fluffy.

Donna Brister

BLUEBERRY CAKE ROLL

2 Tbsp. sugar
3 eggs
½ c. sugar
1 medium to large banana, mashed
1 c. all-purpose flour or self-rising flour
1 tsp. baking powder (omit if you use self-rising flour)
½ tsp. salt (omit if you use self-rising flour)
½ tsp. cinnamon
¾ c. finely chopped pecans
powdered sugar
fresh mint leaves (optional)
fresh blueberries (optional)

Blueberry-Cream Cheese Filling:

1 ½ to 2 c. fresh or frozen blueberries
½ c. sugar (add a bit more sugar if berries are tart)
1 Tbsp. cornstarch
1 (8 oz.) pkg. cream cheese, softened
¼ c. margarine or butter, softened
½ tsp. vanilla
1 c. powdered sugar, sifted

Grease a 15 x 10 x 1-inch jelly roll pan. Line with waxed paper. Set aside.

In a small mixing bowl beat eggs with electric mixer for 5 minutes. Gradually beat in the ½ cup sugar and the mashed banana. Stir together the flour, baking powder, salt and cinnamon. Gently fold into egg mixture. Spread batter into the prepared pan. Sprinkle with nuts. Bake in a 375° oven for 10 to 12 minutes or until a toothpick inserted comes out clean. Turn out onto a towel sprinkled with powdered sugar. Remove waxed paper. Starting at the narrow end, roll up cake and towel together; cool.

Microwave the blueberries, sugar and cornstarch on High from 1 to 2 minutes. Puree until smooth. In a small mixing bowl combine cream cheese, margarine and vanilla. Beat mixture with an electric mixer on medium-high speed until fluffy. Beat in 1 cup powdered sugar. Stir in 1 cup blueberry mixture.

Unroll cake and spread with filling. Re-roll and spread roll with remaining filling. Chill from 2 to 24 hours. Decorate platter with fresh blueberries and mint, if desired.

Edna Earle Crews

BLANCHE'S POUND CAKE

2 sticks butter or oleo
2 c. sugar
5 eggs
2 c. flour, sifted
1 Tbsp. vanilla and ½ tsp. almond (optional)

Grease Bundt pan and dust with flour. Cream butter and sugar. Add eggs, one at a time, beating well after each. Add flour gradually. Add vanilla and almond extract. Bake at 325° for 45 minutes or until done. Take from oven and leave in pan for 15 minutes.

Blanche Wood

POUND CAKE

3 sticks oleo
1 (8 oz.) cream cheese
3 c. sugar
6 eggs
1 tsp. vanilla
3 c. plain flour

Cream first 3 ingredients together. Then add the eggs one at a time, then add vanilla. Gradually add the flour. Bake at 325° for 1 ½ hours or until toothpick comes out clean. Put a pan of water on the bottom shelf of oven while baking.

Robin Rector

PECAN PIE

3 eggs
½ tsp. salt
⅔ c. sugar
1 c. Karo syrup
1 tsp. vanilla
1 c. pecans
¼ c. sweet milk
3 Tbsp. butter
1 unbaked pie shell

Beat sugar and eggs until thick. Add syrup, salt, vanilla, melted butter, milk and pecans. Pour into pie shell. Bake in moderate oven for 30 minutes or until firm.

Helen Mullen

FUDGE PIE

2 eggs, beaten
1 stick melted oleo
¼ c. flour
¼ c. cocoa
1 c. sugar
1 tsp. vanilla

Mix well. Pour into unbaked pie shell. Bake at 325° for 40 minutes.

Mary A. Adams Ballard

LEMON CHESS PIE

1 stick butter
1 ½ c. sugar
1 Tbsp. cornstarch
4 eggs
2 lemons

Cream butter. Mix sugar and cornstarch, then cream well with butter. Add eggs, one at a time, mixing each egg in mixture well. Add lemon juice slowly. Pour into unbaked pie shell. Bake at 350° for 15 minutes; reduce heat to 300° and bake until set (35 to 45 minutes). Let cool before serving.

Ken Chapman

MILLION DOLLAR PIE

2 or 3 graham cracker pie shells
1 large container Cool Whip
2 tsp. lemon juice
2 (16 oz.) cans sliced peaches, chopped and drained
2 small cans crushed pineapple, drained
1 small can flaked coconut
1 can condensed milk
2 small cans mandarin oranges, chopped and drained
1 jar maraschino cherries, sliced and drained

Combine all ingredients. Mix well. Spoon into pie shells. Chill 2 to 3 hours before serving.

Anne Thames

OZARK PIE

2 eggs
1 c. sugar
½ c. sifted flour
1 tsp. baking powder
¼ tsp. salt
1 tsp. vanilla
1 c. chopped pecans
1 c. raw chopped apples

Beat eggs well and add sugar; mix well. Add other ingredients in order and pour into a 9-inch Pyrex pan. Bake 30 minutes at 350°. Top with ice cream or whipped cream.

Durr Walker, Jr.

LEMON PECAN PIE

⅓ stick oleo, melted
3 eggs
¾ c. chopped pecans
1 ½ c. sugar
1 tsp. lemon flavoring
juice and grated rind of 1 lemon
1 unbaked pie shell

Beat eggs; add sugar and oleo. Add flavoring, lemon juice and rind. Pour into pie shell. Sprinkle pecans on top. Bake at 400° for 10 minutes and then at 325° for 40 minutes.

Lenora Hunter

APPLE PIE

9-inch frozen unbaked pie crust
6 medium apples
½ c. sugar
½ tsp. nutmeg
¼ tsp. cinnamon
dash of salt
2 Tbsp. water
1 Tbsp. lemon juice
2 Tbsp. butter

Thaw pie crust for at least 10 minutes before filling. Peel and cut apples into slices (take out cores). Mix sugar, nutmeg, cinnamon and salt; roll apple slices in mixture until they are coated with mixture. Put apple slices in layers in the pie crust. Sprinkle over the remaining mixture, then sprinkle the water and lemon juice. Dot with pats of butter. Bake for 25 to 30 minutes at 350°.

Lucille M. Keys

SOUTHERN PECAN PIE

1 c. dark Karo syrup
½ c. white sugar
3 eggs
1 tsp. vanilla
1 c. pecans

Beat eggs slightly with a fork. Add other ingredients and pour into uncooked pie crust. Bake for 10 to 12 minutes at 425°. Reduce heat to 300° and bake about 30 more minutes.

Lois Hawkins

NO CRUST COCONUT PIE

¼ c. margarine
1 c. sugar
2 eggs
1 c. milk
¼ c. self-rising flour
½ c. coconut
½ tsp. vanilla

Cream margarine and sugar; add eggs one at a time. Add milk and flour; mix. Add coconut. Pour into lightly greased 9-inch pie plate. Bake at 350° for 45 minutes.

Maudell Weeks

CHESS PIE

¼ lb. butter
1 ½ c. sugar
1 ½ tsp. vinegar or lemon juice
1 ½ tsp. cornmeal
3 eggs

Melt butter in saucepan. Slowly stir in sugar. Remove from heat. Add cornmeal and vinegar (lemon juice) to mixture. Slightly beat eggs. Add to mixture. Pour into unbaked pie crust. Bake at 400° for 10 minutes. Reduce heat to 250° and cook for 40 minutes or until pie is brown on top.

Helen Mullen

APPLE PIE

5 Granny Smith apples
1 c. sugar
2 Tbsp. plain flour
dash of salt
1 tsp. cinnamon
¼ tsp. nutmeg
1 recipe plain pastry
2 Tbsp. butter or margarine

Pare apples and slice thin. Mix sugar, flour, salt and spices; add to apples. Fill 9-inch pastry-lined pie pan. Dot with butter. Adjust top crust. Make 4 (1 to 1 ½-inch) slits in top crust. Bake in hot oven at 400° for 50 minutes.

Paula Walker

CHOCOLATE CREAM PIE

¼ c. sugar
2 Tbsp. cornstarch
1 Tbsp. self-rising flour
¼ c. cocoa
¼ c. milk
¼ tsp. salt
3 egg yolks, beaten
¾ c. sugar
1 Tbsp. oleo
1 tsp. vanilla
1 baked pie shell

In small bowl combine the ¼ cup sugar, cornstarch, flour, cocoa and salt; stir to blend. Stir in ¼ cup milk and egg yolks. In a saucepan, combine ¾ cup sugar and 2 cups milk. Place on high heat and bring to a boil; remove from heat. Slowly stir about 1 cup milk mixture into cocoa mixture and return this to saucepan. Place over medium heat and bring to a boil, stirring all the time. Let mixture boil 5 minutes and continue stirring. Remove from heat and stir in oleo and vanilla. Let cool; pour into baked pie shell. Cover with

meringue or Cool Whip. Mixture may need to boil longer than 5 minutes for desired thickness.

Helen Mullen

COCONUT-CHOCOLATE-LEMON PIE

1 c. sugar
2 egg yolks
⅔ stick margarine
¼ c. flour
1 ½ c. milk

Lemon Pie: Juice of 1 ½ lemons.
Coconut Pie: 1 package frozen coconut.
Chocolate Pie: 1 ½ tablespoons chocolate.

Mix all ingredients and cook over low heat until thick. Use a 9-inch baked pie shell. Top with meringue and brown in 350° oven.

Donna Brister

POWDERED SUGAR COOKIE

1 c. shortening
1 c. powdered sugar
1 beaten egg
1 tsp. vanilla
2 c. flour, sifted
½ tsp. soda
½ tsp. cream of tartar
½ tsp. salt

Cream shortening and sugar; stir in egg and vanilla. Sift dry ingredients and add to first mixture. Chill and roll out. Bake 9 to 10 minutes at 350°. This dough is so easy to handle and so good!

Catherine McManus Kellogg

LACE OATMEAL COOKIES

2 c. quick oats
3 Tbsp. flour
¼ Tbsp. baking powder
2 c. sugar
2 eggs, beaten
2 sticks oleo
1 Tbsp. vanilla
1 c. ground nuts

Preheat oven to 350°. Combine oatmeal, flour, baking powder and sugar. Combine eggs and oleo. Mix with oatmeal mixture. Add flavoring and ground (finely chopped) nuts. Cover cookie sheet with foil. Drop 2 level teaspoonfuls of batter on foil at least 2 inches apart.

Bake 8 to 10 minutes or until lightly browned. Cool on foil. Slice thin knife under cookies to remove. Makes 140 cookies.

Polly Davis

POTATO CHIP COOKIES

4 sticks butter, softened to room temperature
1 c. sugar
3 ½ c. flour
2 ½ c. crushed potato chips
1 tsp. vanilla
powdered sugar

Cream butter; add sugar. Add flour; gradually add potato chips and vanilla. Drop by teaspoon on lightly sprayed (with Pam) cookie sheet. Bake at 350° for 15 minutes (10 to 12 for hot ovens). Sprinkle with powdered sugar while still hot. Let cool.

Becky J. Nevill

PEANUT BUTTER COOKIE BAR

1 c. butter or oleo
1 c. brown sugar
1 c. granulated sugar
2 eggs
¾ c. peanut butter
1 tsp. vanilla
2 c. flour
1 tsp. soda
½ tsp. salt
2 c. oatmeal

Mix in order given. Pat into large cookie sheet pan. Bake at 325° for 20 minutes. Ice with powdered sugar frosting or chocolate frosting.

Catherine McManus Kellogg

CHOCOLATE BAR COOKIES

1 c. butter (2 sticks), softened to room temperature
1 c. brown sugar
1 c. flour
6 Hershey plain candy bars
chopped pecans

Mix butter, brown sugar and flour together. (I put all of this in the food processor.) If dough is too sticky, add a little more flour. Unwrap candy bars. Line with aluminum foil a jelly roll pan or cookie sheet with edges. Spread dough on pan. Place unwrapped candy bars on dough. Put chopped pecans on top of candy (the more you like, the more you put). Place in a 350° oven and bake 20 to 22 minutes. Let cool completely before cutting. Hope you enjoy!

Becky J. Nevill

CHOCOLATE COOKIES

½ c. shortening
2 eggs
2 tsp. baking powder
½ c. chopped nuts
1 ⅔ c. sugar
2 (1 oz.) sq. unsweetened chocolate
½ tsp. salt
2 tsp. vanilla
2 c. sifted flour
3 Tbsp. milk

Cream shortening, sugar and vanilla; beat in eggs, then melt chocolate. Sift dry ingredients together. Add to creamed mixture alternately with milk. Blend well after each addition. Stir in nuts. Chill 2 to 3 hours.

Form 1-inch balls. Roll in confectioners sugar. Place on greased cookie sheet 2 to 3 inches apart. Cook 15 minutes at 350°.

Helen Mullen

NO EGG COOKIES

1 c. sugar
1 c. butter
2 Tbsp. milk
1 tsp. vanilla
2 ½ c. self-rising flour
¾ c. chopped red cherries
¾ c. chopped green cherries
½ c. pecans
¾ c. coconut

Mix butter and sugar; blend in milk, vanilla, flour, cherries and nuts. Roll and put in refrigerator for 2 hours. Bake at 375° for 12 to 15 minutes.

Melinda Mullen Scott

ICEBOX COOKIES

2 c. brown sugar
1 c. soft oleo or butter
2 eggs
3 c. flour
1 tsp. soda
1 tsp. vanilla
1 c. chopped nuts

Mix and press into roll; refrigerate overnight. Slice into thin cookies and bake at 350° for 8 minutes.

Robin Rector

WHITE CHOCOLATE FUDGE

1 (8 oz.) pkg. cream cheese, softened
4 c. sifted powdered sugar
1 ½ tsp. vanilla extract
12 oz. vanilla flavored candy coating, melted
¾ c. chopped pecans

Beat cream cheese at medium speed with electric beater until smooth; gradually add sugar and vanilla, beating well. Stir in candy coating and pecans. Spread into a buttered 8-inch square pan; refrigerate until firm. Cut into small squares. Yields 2 pounds.

Burlian Walker

BANANA FUDGE

3 ½ c. sugar
½ tsp. salt
1 c. light cream
¼ c. butter
3 Tbsp. light corn syrup
1 c. mashed ripe banana
1 Tbsp. vanilla
½ c. chopped walnuts

Combine the sugar, salt, cream, butter, corn syrup and banana into a heavy saucepan. Stirring constantly, bring to a boil and heat to soft ball stage. Cool, without stirring, until the bottom of the pan feels warm to the touch. Add vanilla and nuts; beat until candy becomes thick and begins to lose its gloss. Pour in buttered dish. Cool and cut into squares. Makes about 3 pounds.

Frances Mullen Falvey

FUDGE

(Quick and Easy "Sweets")

1 lb. Velveeta cheese
1 lb. margarine
4 lb. powdered sugar
1 c. cocoa
2 c. chopped nuts

Sift cocoa and sugar together. Melt cheese and butter. Mix together with cocoa until smooth; add nuts. Cool and cut into squares.

Anne Thames

FUDGE WITH VELVEETA

1 lb. Velveeta
4 (1 lb.) pkg. powdered sugar
2 tsp. vanilla
2 c. margarine
1 c. cocoa
2 c. chopped pecans

Melt margarine and cheese in double boiler. Pour over powdered sugar and cocoa; stir in nuts and vanilla. Pour into 2 lightly greased 9 x 13-inch pans. Chill and cut into small squares.

Burlian Walker

DATE BALLS

1 stick oleo
½ lb. dates
1 c. sugar
1 c. pecans, chopped
2 heaping c. Rice Krispies (may need a few more)
powdered sugar

Melt sugar and oleo together in saucepan. Put in chopped dates and stir constantly for about 8 minutes or until dates are smoothed into a paste. While warm, add chopped nuts and cereal. Make into balls any size desired. Roll in powdered sugar while still moist. May need to be rolled again before serving.

Helen Mullen

ORANGE FILLING

½ c. sugar
2 Tbsp. cornstarch
1 ½ tsp. grated orange rind
¼ tsp. salt
¾ c. orange juice
¼ c. water
2 slightly beaten egg yolks
2 Tbsp. butter

In a saucepan combine sugar, cornstarch, salt and orange rind. Gradually blend in orange juice, water and eggs. Cook over medium heat, stirring constantly until thickened and bubbling. Remove from heat; stir in butter until melted. Cool.

Linda Payn

NO COOK RICE PUDDING

1 (3 ¾ oz.) pkg. any flavor instant pudding mix
2 c. cooked rice
1 c. miniature marshmallows
1 to 2 bananas, sliced
1 lb. can fruit cocktail or other light colored canned fruit, drained

Prepare pudding mix as directed on package, using syrup from fruit cocktail for part of liquid. Stir in remaining ingredients. Pour into serving dishes and refrigerate until served.

Lucille M. Keys

APPLE CRISP

5 c. peeled and sliced apples
1 c. uncooked oatmeal
½ c. brown sugar
½ c. melted butter or margarine
⅓ c. flour

Preheat oven to 375°. Place apples in an 8-inch square pan. Combine rest of ingredients, mixing until crumbly. Sprinkle on top of the apples. Bake 30 minutes or until apples are tender. Serves 6.

Note: Canned, sliced apples are just as good, but cooking time is less.

Burlian Walker

ORANGE "DUSTS"

1 c. lard
½ c. sugar
2 large egg yolks
¼ c. orange juice
peel of 2 oranges, grated
4 c. all-purpose flour
powdered sugar

Preheat the oven to 400°. In a large bowl beat the lard until fluffy. Add the sugar a little at a time. When thoroughly mixed in, add egg yolks, orange juice and orange peel. Stir in the flour. On a floured surface, roll out the dough to a thickness of ¾-inch. Cut out 2 ½-inch circles and place them on a greased baking sheet. Re-roll the scraps and continue until all of the dough has been used. Bake for 25 minutes or until cookies brown lightly around the edges. Let cool, then sprinkle with the powdered sugar through a fine sieve. Makes 36 cookies.

Linda Royals Flynn

BANANAS FLAMBE WITH RUM

2 Tbsp. butter
6 Tbsp. brown sugar
6 ripe bananas, peeled
2 Tbsp. dark rum
1 pt. vanilla ice cream (optional)

Preheat the oven to 425°. Butter a round or rectangular baking dish. Sprinkle with half of the brown sugar. Cut the bananas in half lengthwise and arrange cut sides down in the baking dish. Sprinkle with the remaining sugar and dot with the butter. Bake for 6 to 10 minutes or until the sugar melts and the bananas turn a golden brown. Remove from the oven, add the rum and ignite to flambe the bananas. Serve hot, with a scoop of vanilla ice cream, if desired. Serves 6.

Linda Royals Flynn

CARAMEL STICKS

1 ½ c. cake flour
1 tsp. baking powder
2 eggs, slightly beaten
1 c. chopped pecans
2 c. brown sugar
¾ c. melted margarine
2 tsp. vanilla
confectioners sugar

Add flour to melted margarine, then add brown sugar and baking powder. Blend thoroughly. Add eggs, vanilla and nuts. Mix well. Bake in greased 9 x 13-inch pan at 325° for 30 minutes. Cool about 30 minutes and cut into 1 x 1 ½-inch sticks; roll in confectioners sugar.

Nancy Dykes

COCONUT CUSTARD

⅓ stick margarine
1 c. sugar
4 eggs
½ c. self-rising flour
2 c. milk
1 tsp. vanilla

Cream the margarine, sugar and eggs; add the flour, milk and vanilla. Bake in a 9-inch pie plate for 45 minutes at 350°.

Variations: Add ½ cup coconut or add nutmeg.

Mary B. Smith

NUTTY FINGERS

2 ½ sticks oleo
2 c. flour
7 ½ Tbsp. confectioners sugar
1 ½ c. chopped pecans
3 tsp. vanilla

Combine butter, flour and eggs; add vanilla and then pecans. Roll out in rolls about the size of fingers. Bake on cookie sheet 20 to 25 minutes at 275°. Cool and then roll in confectioners sugar.

Helen Mullen

YE OLDE ENGLISH BREAD PUDDING

6 slices bread
2 c. milk
2 Tbsp. oleo
2 eggs
1 ¼ c. sugar
¼ tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
¼ c. raisins

Tear bread into nice-sized pieces and place in a 2 quart casserole. Microwave milk and oleo for 4 minutes. While this is cooking, beat eggs; add sugar, salt, cinnamon, vanilla and raisins. Pour mixture over this and stir well. Pour entire mixture over bread, making sure all bread is saturated. Microwave for 8 minutes. Serve with lemon sauce.

½ c. sugar
¼ stick oleo
3 Tbsp. lemon juice

In a small 1 cup measuring cup, microwave sugar, lemon juice and oleo for 2 minutes. Pour over individual servings of pudding.

Durr Walker, Jr.

OLD FASHION EGG CUSTARD

1 c. sugar
1 ½ c. Carnation milk (do not dilute)
3 egg yolks (save whites to beat and fold in last)
½ stick melted oleo
1 tsp. cornstarch
1 tsp. vanilla extract
1 pinch nutmeg (if desired)

Mix all of this thoroughly; beat egg whites and fold in last. Bake uncooked pie crust for 10 minutes at 400°, then reduce heat to 350° and bake 35 to 40 minutes longer. Do not overcook; bake until shakes like jelly.

Lucille M. Keys

CHESS SQUARES

1 melted stick butter
1 tsp. vanilla
1 box yellow cake mix
4 eggs
1 (8 oz.) carton cream cheese
1 box powdered sugar

Mix butter, cake mix and 1 egg together with fork until crumbly. Press into 9 x 13-inch Pyrex dish. Mix together cream cheese, powdered sugar, 3 eggs and vanilla. Spread on top of first mixture. Bake at 325° for 30 to 45 minutes. Cut in squares when cool.

Note: This recipe is from a collection that was served at a favorite Natchez tea room that is no longer open.

Joan McLemore

CREAM CARAMEL CUSTARDS

4 eggs
1 ⅔ c. water
2 c. evaporated milk (1 large and 1 small can)
⅔ c. brown sugar, divided
1 tsp. vanilla
pinch of salt

Press 1 tablespoon brown sugar lightly into 8 or 9 medium-sized custard cups. Heat oven to 350°. Mix lightly beaten eggs, evaporated milk, water, remaining sugar (about ⅓ cup), vanilla and salt. Pour carefully over brown sugar in cups. Bake 50 minutes to 1 hour in pan of water in 350° oven.

Berry Strait

WHITE CHOCOLATE BREAD PUDDING

3 c. heavy cream
10 oz. white chocolate
1 c. milk
2 whole eggs
8 egg yolks
½ c. sugar
10 oz. white chocolate
3 oz. heavy cream

In a heavy sauce pot, stirring constantly, melt 10 ounces white chocolate with 3 cups heavy cream. In separate pot, mix together milk, eggs, egg yolks and sugar. Heat slowly over a low heat until mixture is warm and sugar is dissolved; slowly stir into chocolate mixture. Slice day old French bread into 1 ½-inch slices and line a 9 x 13-inch pan. Punch holes in bread and pour cream mixture over top of bread; let set for 15 minutes. Cover with foil and bake in preheated oven at 275° for 1 hour. Remove foil and cook an additional 15 minutes. Remove from oven and let cool for 10 minutes. Run knife around the edges of pan and invert to serving platter. In sauce pot, melt 10 ounces white chocolate and 3 ounces heavy cream. Pour over cake and serve warm.

Becky J. Nevill

BUTTERMILK CARAMEL ICING

3 c. sugar
1 c. buttermilk
1 tsp. soda
2 Tbsp. butter
¼ tsp. salt
1 tsp. vanilla

Mix all ingredients, except vanilla. Cook until just before forming a ball. Add vanilla; remove from heat and put boiler in pan of cool

water. Beat as it begins to harden. Add 1 tablespoon of thick cream. Beat and spread. Add more cream, if needed.

Helen Mullen

EASY PEACH COBBLER

1 (12 oz.) can sliced peaches
½ c. butter/margarine
1 c. biscuit mix or Bisquick
1 c. milk
1 c. sugar

Preheat oven to 375°. Melt butter in a Pyrex bowl. Combine biscuit mix, milk and sugar. Pour over butter. Pour in can of peaches. Do not stir. Bake 30 minutes or until golden brown. Yields 4 servings.

Burlian Walker

CREAM PUFFS

1 c. water
1 stick margarine
1 c. flour
4 eggs

Heat water and margarine to a rolling boil in saucepan. Stir flour in all at once. Stir vigorously over low heat until mixture leaves the pan and forms a ball (about 1 minute). Remove from heat. Beat eggs in thoroughly, one at a time. Beat mixture until smooth and velvety. Drop from spoon onto ungreased baking sheet. Bake until dry at 400° (about 45 to 50 minutes). Allow to cool slowly. After cool, split each, scoop out any gooey inside and fill with Cool Whip or custard for dessert. Dust with powdered sugar.

These can also be filled with chicken salad, or creamed chicken for main dish. The recipe will make 8 large puffs or 32 small ones. The small ones make nice party food using either the chicken salad or the dessert filling.

Barbara Webb

NEIMAN-MARCUS BROWNIES

1 box German chocolate cake mix
2 c. pecan pieces
1 stick melted butter
1 egg

Mix all ingredients and put in a 9 x 13-inch sheet pan (greased).

1 box confectioners sugar
3 eggs, well beaten
1 box cream cheese

Mix together and pour on top of cake mix. Bake at 350° for 45 minutes.

Kay L. Woodrick

ORANGE BUTTERCREAM FROSTING

6 Tbsp. butter
4 ½ c. sifted confectioners sugar
1 Tbsp. grated orange rind
dash of salt
4 to 6 Tbsp. orange juice

In small bowl cream butter, orange rind, salt and orange juice until spreading consistency. Beat until smooth and creamy.

Linda Payn

CARAMEL ICING

1 stick oleo
1 c. light brown sugar
¼ c. sweet milk
2 c. confectioners sugar
1 tsp. vanilla

Melt oleo; add brown sugar. Let come to a boil. Cook 2 minutes over low heat. Stir constantly. Remove from heat and add milk. Put back on heat and let come to a mere boil. Add confectioners sugar and vanilla. Beat until ready to spread. If it gets too hard, place back on heat for a few seconds.

Helen Mullen

LEMON DELIGHT

2 c. flour
2 sticks butter or oleo
½ c. nutmeats
3 c. cold milk
2 (3 oz.) boxes or 1 (6 oz.) box instant lemon pie filling
1 (8 oz.) cream cheese
1 c. confectioners sugar
1 (9 oz.) Cool Whip

Mix by hand the flour and oleo until creamy; add nutmeats. Press down in 13 x 9-inch baking dish. Bake at 350° for 20 minutes.

Mix sugar and cheese until creamy, then add ½ Cool Whip. Put in crust. Beat milk and pie filling 2 or 3 minutes and put on top of filling; set aside for about 5 minutes. Put the rest of the Cool Whip on top. Let set for 6 hours before serving.

Robin Rector

MAMA'S VANILLA ICE CREAM

2 c. scalded milk
1 Tbsp. flour
1 c. sugar
1 egg or 2 egg yolks (doubled 3 eggs), slightly beaten
⅛ tsp. salt
1 Tbsp. vanilla
1 qt. half and half cream

Mix flour, sugar and salt; add egg (slightly beaten) and milk gradually. Cook over hot water 10 minutes, stirring constantly at first until mixture coats a spoon. (Should custard have curdled appearance, it will disappear in freezing.) When cooked, add cream and flavoring. Strain and freeze. Makes 2 quarts; double recipe for 1 gallon.

Kay L. Woodrick

COCONUT CUSTARD

1 (9-inch) pie shell
1 can Angel Flake coconut or 1 small pkg. frozen coconut
1 stick melted margarine
2 c. sugar
1 Tbsp. flour
4 eggs, beaten
⅓ c. buttermilk
1 tsp. vanilla

Place coconut in bottom of unbaked pie shell. Pour melted margarine over coconut. Mix sugar, flour, eggs, buttermilk and vanilla and pour into pie shell. Bake at 375° to 400° for 40 to 45 minutes.

Nell Creely

PUMPKIN ROLL

3 eggs
1 c. sugar
⅔ c. cooked or canned pumpkin
1 tsp. cinnamon
1 tsp. ginger
½ tsp. nutmeg
½ tsp. salt
⅔ c. flour
1 c. chopped walnuts

Filling:

1 c. powdered sugar
1 (8 oz.) pkg. cream cheese, softened
4 Tbsp. butter
½ tsp. vanilla

Beat eggs for 5 minutes on high speed of mixer. Gradually beat in sugar. Stir in pumpkin and seasonings. Fold in flour. Spread in a

greased and floured 10 x 15-inch jelly roll pan and top with nuts. Bake at 375° for 15 minutes. Turn out on towel sprinkled with powdered sugar. Roll towel and cake together, starting at narrow end. Cool. Unroll for filling.

Beat filling ingredients until smooth. Spread on cake, roll and wrap in waxed paper and foil. Refrigerate. Will serve 8 to 10.

Catherine McManus Kellogg

LEMON FILLING

1 ½ c. sugar
3 eggs, beaten
3 Tbsp. oleo
rind and juice of 3 lemons

Stir eggs, sugar and oleo in boiler until well mixed. Add rind and juice. Cook over low heat until thick enough to spread. Let cool before spreading on cake. The filling may be tested by dropping a small bit on a saucer when cool. Tilt saucer and if the filling does not run, it is ready. Use your favorite cake recipe or a cake mix.

Lenora Hunter

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BEVERAGES
MICROWAVE
MISCELLANEOUS

Simpson County

Located in Simpson County, the Mendenhall Hotel was built in 1915 and is the probable setting for Eudora Welty's "The Ponder Heart". The famous Mississippi author is known to make herself at home at the Revolving Tables Restaurant there.

Miss Welty, in the forward to the Jackson Cookbook, says that in the old days cookbooks were rare. Cooking, she says, was a "matter of born sense" and tasting as you go along. The restaurant at the Mendenhall Hotel sells no cookbooks, but one cook has been with the restaurant for over 40 years.

MELON WATER

1 cantaloupe
8 c. water
½ c. sugar

Cut the cantaloupe in half; scoop out the seeds and place them in a food processor or blender. Add 3 cups roughly chopped cantaloupe and 1 cup of water. Puree. Strain the pureed mixture into a pitcher; dilute with 7 cups of water. Add the sugar and stir. Serves 6 to 8.

If you like, before serving, cut up the rest of the cantaloupe and place a few small chunks in each glass or in the pitcher.

Linda Royals Flynn

HOMECOMING PUNCH

2 lb. 8 oz. sugar
1 qt. water
1 (12 oz.) can frozen orange juice
1 (12 oz.) can frozen lemon juice
1 (46 oz.) can peach nectar
1 (46 oz.) can pineapple juice
1 ½ gal. cold water

Mix sugar and 1 quart water together; bring to a boil. Cool. Combine juices and 1 ½ gallons cold water (all juices are undiluted). Add sugar syrup; chill. Freeze to a slush and serve. Yield: 80 portions, 2 ½ gallons (portion size: 4 ounces).

Kay L. Woodrick

ALMOND EGGNOG

6 whole cloves
1 (4-inch) stick cinnamon
2 c. rum or to taste
6 c. milk
2 ½ c. sugar
½ c. finely ground, blanched almonds
15 egg yolks
¼ tsp. grated nutmeg

Marinate the cloves and cinnamon stick in the rum for 24 hours.

Boil the milk and sugar in a large saucepan. Add the almonds and cook over low heat for 5 minutes; set aside. Beat the egg yolks for 5 to 10 minutes until they form a ribbon. Pour 1 cup of the boiled milk into the egg yolks. Add this mixture to the rest of the milk and cook

over low heat, stirring constantly with a wooden spoon, for 10 minutes or until thickened. Remove the cloves and cinnamon; stir the rum into eggnog. Sprinkle each serving with nutmeg. Serve at room temperature or chilled. Serves 8 to 10.

Linda Royals Flynn

PUNCH

2 pkg. lemonade Kool-Aid mix
3 cans frozen orange juice
1 large can pineapple juice
3 ¾ c. sugar
7 qt. water

Mix together and chill. May be served over ice or frozen to a slush.

Barbara Webb

SIMPLE SALMON LOAF

(Microwave)

1 egg
½ c. milk
¼ c. melted butter
3 slices soft bread, cubed
½ tsp. salt
2 (16 oz. each) cans red salmon, drained with bone and skin removed

Beat egg slightly and mix with remaining ingredients until well blended. Pack salmon mixture firmly in a greased 8 x 4 x 3-inch microproof loaf pan. Cover with waxed paper; cook on 70 (Roast) 25 to 30 minutes or until loaf is firm. Let stand, covered, 10 minutes before slicing.

Burlian Walker

SHRIMP CREOLE

(Microwave)

4 green onions, thinly sliced
¼ c. chopped celery
½ c. chopped green pepper
2 Tbsp. butter or margarine
1 clove garlic, minced
1 (16 oz.) can whole tomatoes, drained and chopped
1 (6 oz.) can tomato paste
1 tsp. salt
2 tsp. dried parsley flakes
¼ tsp. cayenne pepper
1 (10 oz.) pkg. frozen cooked shrimp, thawed

In 2 quart microproof casserole dish combine first 5 ingredients. Cook, covered, on High (Maximum power) 3 minutes or until green onions are transparent. Stir in remaining ingredients; cook, covered, on 80 (Reheat) 5 minutes. Stir and cook, covered, on 80 (Reheat) for 6 to 7 minutes or until hot. Let stand, covered, 5 minutes before serving over hot cooked rice.

Burlian Walker

COUNTRY VEGETABLE SOUP

(Microwave)

2 medium potatoes, peeled and cubed
2 carrots, sliced
2 small onions, chopped
1 c. shredded cabbage
1 ½ c. fresh corn or 1 (12 oz.) whole kernel corn
4 c. beef stock
1 (16 oz.) can stewed tomatoes
1 tsp. salt
½ tsp. thyme
⅛ tsp. pepper
1 bay leaf
⅓ c. chopped fresh parsley

In 4 quart microproof casserole, combine all ingredients, except parsley. Cook, covered, on High (Maximum power) 20 minutes. Stir; cook on 50 (Simmer) 20 to 25 minutes. Let stand 5 minutes. Discard bay leaf. Divide parsley into individual serving dishes. Ladle hot soup over parsley. Total cooking time: 40 to 45 minutes.

Burlian Walker

STUFFED MUSHROOMS

(Microwave)

1 lb. small fresh mushrooms
4 slices bacon, diced
2 Tbsp. minced green pepper
¼ c. minced onion
½ tsp. salt
1 (3 oz.) pkg. cream cheese
¼ tsp. Worcestershire sauce
1 Tbsp. butter or margarine
½ c. soft bread crumbs
1 tsp. chopped fresh parsley

Wash and dry mushrooms; remove stems. Chop stems and set aside.

In a 4 cup glass measure, combine bacon, green pepper and onion. Cover with paper towels and cook on High (Maximum power) 4 minutes, stirring once. Drain off fat. Add salt, cream cheese, Worcestershire sauce and mushroom stems. Mix well. Fill mushrooms with bacon mixture.

In 2 cup glass measure, mix butter, bread crumbs and parsley. Cook on High (Maximum power) 1 minute. Press bread crumbs into top of bacon mixture. Place half the mushrooms on 9-inch microproof baking dish, stuffing side up. Cook on High (Maximum power) 1 to 2 minutes. Repeat with remaining mushrooms. Total cooking time: 7 to 9 minutes. Great appetizer.

Burlian Walker

CORNBREAD

(Microwave)

1 c. all-purpose flour
1 c. cornmeal
3 Tbsp. sugar
½ tsp. salt
1 tsp. baking powder
½ tsp. baking soda
1 c. buttermilk or yogurt
2 Tbsp. vegetable oil
2 eggs, slightly beaten

Mix dry ingredients in large mixing bowl. In smaller bowl, combine remaining ingredients, then add to dry ingredients and stir until smooth. Pour into 8-inch microproof baking dish. Cook on 50 (Simmer) 10 minutes. Cook on High 2 to 4 minutes or until toothpick inserted comes out clean. Let stand 5 minutes before serving. Cooking time: 12 to 14 minutes.

Burlian Walker

SHRIMP AND ARTICHOKES

(Microwave)

1 lb. small-sized raw shrimp (in shell)
2 Tbsp. olive oil
2 cloves garlic, minced
½ tsp. salt
⅛ tsp. pepper
½ tsp. crumbled oregano
4 Tbsp. lemon juice
½ tsp. dill weed
1 (16 oz.) jar marinated artichoke hearts, drained

Arrange shrimp in single layer on flat round microproof dish with shrimp tails toward center. Cook, covered with waxed paper, on 70 (Roast) 3 to 4 minutes. Remove shrimp as they become pink. Let stand 5 minutes, then shell and devein. In microproof bowl combine remaining ingredients; cook, covered, on High 2 to 3 minutes or until hot. Carefully stir the shrimp. Serve warm. Cooking time: 5 to 7 minutes.

Burlian Walker

MICROWAVE DIVINITY

4 c. sugar
1 c. light corn syrup
3 egg whites
dash of salt
1 tsp. vanilla extract
½ c. chopped nuts

Combine sugar, syrup, salt and ¾ cup water in a 2 quart glass dish. Microwave on High for 20 minutes, stirring every 5 minutes. Pour hot syrup gradually over stiffly beaten egg whites, beating constantly. Stir by hand until mixture thickens and loses luster. Stir in vanilla and nuts. Drop onto waxed paper; let stand until firm. Store in airtight container. Makes about 2 pounds.

Evelyn Sutton

BAKED APPLES (OR PEARS)

(Microwave)

2 large apples or pears
2 tsp. butter or margarine
4 tsp. brown sugar
¼ tsp. cinnamon
2 tsp. golden raisins
2 Tbsp. water

Core apples or pears and make a slit in skin all around the middle of each apple (or pear) to prevent skin from bursting. Place apples (or pears) in small microproof baking dish. In small bowl melt butter on High 10 seconds. Stir in sugar, cinnamon and raisins. Fill each apple or pear with sugar mixture. Add water to dish. Cook, covered with plastic wrap, on High 4 to 5 minutes. Cooking time: 4 to 5 minutes.

Burlian Walker

EASY GRAVY

(Microwave)

¼ c. meat or poultry drippings
¼ c. all-purpose flour
2 c. warm liquid (broth, water or juice)
salt and pepper

Pour drippings into 4-cup glass measure. Stir in flour until smooth. Pour in liquid and stir briskly until well blended. Cook on High 3 to 4 minutes, or until boiling; stir several times during cooking. Season with salt and pepper. Beat until smooth. Cooking time: 3 to 4 minutes.

Burlian Walker

BAKED MAPLE BANANAS

(Microwave)

2 Tbsp. butter or margarine
3 Tbsp. maple syrup
4 bananas, peeled and cut in half or sliced lengthwise
1 Tbsp. lemon juice

In medium size microproof dish, cook butter on High (Maximum power) 30 seconds or until melted. Stir in maple syrup. Place bananas in dish; coat well with butter mixture. Cook on High 1 minute. Turn bananas. Cook on High 1 ½ minutes. Sprinkle with lemon juice and serve warm. Cooking time: 3 minutes.

Burlian Walker

SAUTEED MUSHROOMS

(Microwave)

½ lb. mushrooms
1 clove garlic, minced
¼ c. butter or margarine

Clean and slice mushrooms. Place in 8-inch microproof dish. Add garlic and butter. Cover with waxed paper and cook on 90 (Saute) 4 to 5 minutes, stirring once after 2 minutes. Serve with roast beef or steak or as a side dish. Great served on toast and sprinkled with Parmesan cheese. Cooking time: 4 to 5 minutes.

Burlian Walker

HARVARD BEETS

(Microwave)

1 (16 oz.) can diced or sliced beets
¼ c. sugar
1 Tbsp. cornstarch
½ tsp. salt
⅛ tsp. pepper
¼ c. wine vinegar

Drain beets, reserving liquid. In a 1-cup glass measure, pour beet liquid and add enough water to make 1 cup of liquid. In 1 quart microproof casserole, combine sugar, cornstarch, salt, pepper and vinegar. Stir in beet liquid. Cook, uncovered, on High 2 ½ to 3 minutes, stirring occasionally, until mixture thickens and is clear. Add beets and stir lightly. Cook, covered, on High approximately 5 minutes or until beets are hot. Cooking time: 7 ½ to 8 minutes.

Burlian Walker

HOT CRANBERRY PUNCH

(Microwave)

1 c. apple juice
3 c. cranberry juice
½ c. orange juice
3 Tbsp. lemon juice
4 whole cloves
1 cinnamon stick
3 Tbsp. sugar
1 orange, sliced
whole cloves

In 2 quart microproof casserole, combine juices, spices and sugar. Cook, covered, on High 9 to 11 minutes or until mixture comes to a boil. Strain into warmed punch bowl. Garnish with clove-studded orange slices.

Burlian Walker

NEW ENGLAND CLAM CHOWDER

(Microwave)

2 slices bacon, diced
1 medium onion, chopped
2 medium potatoes, peeled and cubed
¼ c. butter
¼ c. all-purpose flour
2 (7 ½ oz.) cans minced clams, drained (reserve liquid)
3 c. milk
½ tsp. salt
⅛ tsp. white pepper

In 3 quart microproof casserole, cook bacon on High 3 minutes. Stir in onion and potatoes. Cook, covered, on 90 (Saute) 8 to 10 minutes. In 2 cup glass measure, melt butter on High 1 minute. Stir in flour, then add potatoes and onion, mixing well. Add enough water to reserved clam juice to make 2 cups liquid. Stir liquid, clam, milk, salt and pepper into casserole. Cook, covered, on High 4 to 5 minutes, or until hot. Stir once during cooking. Cooking time: 16 to 19 minutes.

Burlian Walker

DOUBLE POTATO BAKE

(Microwave)

6 slices bacon
3 large potatoes, scrubbed
3 Tbsp. butter or margarine
3 green onions, thinly sliced
⅓ c. milk or Carnation milk
½ tsp. salt
⅛ tsp. pepper
3 Tbsp. grated Parmesan cheese
paprika

Cook bacon in microwave; arrange bacon in single layer on roasting rack, covered with paper towel. Cook on High power until slightly underdone, 4 ½ to 6 minutes. Bacon fat will be bubbly. Let stand 5 minutes to complete cooking.

Pierce each potato in 2 places with fork. Arrange in star-shape in microwave oven on paper towels, leaving 1 inch space between potatoes. Microwave potatoes, uncovered, on High 8 ½ to 11 ½ minutes, until they can be pierced to center with fork, but still slightly firm. Rearrange potatoes and turn after half cooking time. Remove and cover potatoes in bowl and let stand 5 to 10 minutes.

Combine butter and 2 ounces of onions in 2 quart casserole. Microwave, covered, with lid on High until butter is melted and onions are soft (1 ½ to 2 minutes). Cut potatoes horizontally in half. Scoop out centers of potatoes and add to buttered casserole; reserve potato skins. Mash removed potatoes; add milk, salt and pepper. Mash until potatoes are fluffy. Finely crumble bacon; add bacon and cheese to potatoes, mixing well. Spoon mixture into potato-skin shells, dividing evenly. Arrange potatoes, evenly spaced, on baking sheet lined with paper towels; sprinkle tops with paprika. Microwave, uncovered, on High power until hot, 3 to 6 minutes. Rotate dish ½ turn halfway through cooking. Sprinkle with remaining onion.

Burlian Walker

HAMBURGER MEDLEY

1 lb. ground beef
1 green pepper, chopped
1 (15 oz.) can tomato sauce
1 c. water
1 (8 oz.) can whole kernel corn, drained
1 c. uncooked elbow macaroni
⅛ tsp. hot pepper sauce
salt and pepper to taste
1 c. crushed corn chips

Crumble ground beef in 3 quart casserole. Stir in green pepper. Cook in microwave on High for 4 ½ to 5 ½ minutes or until beef is browned. Stir once. Drain. Stir in corn, water, tomato sauce, macaroni, hot pepper sauce, salt and pepper. Cover with glass lid. Cook on High for 10 minutes and on Medium-low for 8 to 9 minutes or until macaroni is tender, stirring twice. Let stand 10 minutes. Top with corn chips before serving.

Margie Lowery

MICROWAVE PEANUT BRITTLE

1 c. sugar
½ c. white corn syrup
⅓ tsp. salt
1 c. shelled raw peanuts
1 tsp. butter
1 tsp. vanilla
1 tsp. soda

Use 1 ½ quart casserole dish. Mix sugar, syrup and salt together. Microwave on High for 4 minutes; remove and stir in peanuts. Microwave 4 minutes more; remove and add butter and vanilla. Blend. Microwave 2 minutes more. Add 1 teaspoon baking soda and stir until foamy. Pour onto greased cookie sheet. Let cool about 45 to 60 minutes. Break into pieces.

Anne Thames

MICROWAVE SNOW WHITE FROSTING

1 c. sugar
¼ tsp. cream of tartar
dash of salt
2 egg whites
1 tsp. vanilla

Combine sugar, ½ cup water, cream of tartar and salt in a 2-cup glass measure. Cook in microwave on 70% (Roast) power for 4 to 5 minutes or until mixture boils (200° on candy thermometer).

In small mixing bowl beat egg whites with electric mixer until soft peaks form. Gradually add hot syrup to egg whites, beating continuously. Continue beating for 5 minutes or until frosting is thick and fluffy. While beating, add vanilla.

I use this on my coconut cake. After I spread it on the cake, I sprinkle grated coconut all over the cake.

Barbara Webb

WAFFLES

1 egg
1 c. buttermilk
½ tsp. soda
1 tsp. baking powder
¼ tsp. salt
3 Tbsp. oil

Mix all ingredients together and beat well, making a thin batter. Bake in a hot waffle iron by instructions with waffle iron.

Barbara Webb

CORNBREAD DRESSING

8 eggs
10-inch skillet cornbread
1 ½ c. chopped onion
1 ½ c. chopped celery
4 c. white bread (8 slices)
2 Tbsp. chopped parsley
1 to 2 tsp. poultry seasoning
salt and pepper
1 ½ c. turkey stock

Boil 4 eggs and chop. Cook a 10-inch skillet of cornbread and crumble. Saute chopped onion and celery in bacon grease. Cube bread. Mix the cornbread, onion, celery and bread crumbs. Add 4 raw eggs, chopped parsley and poultry seasoning (depending upon the taste). Salt and pepper over twice. Add turkey stock; if dry, add more. Add 4 chopped eggs. Mix well. Put in buttered 9 x 13-inch pan and dot with butter. Cook at 350° until heated through and brown.

Kay L. Woodrick

DEVILED EGGS

6 hard-boiled eggs
3 oz. cream cheese (at room temperature)
3 Tbsp. mayonnaise
salt and pepper to taste
1 Tbsp. lemon juice
½ Tbsp. curry powder or dry mustard

Half eggs lengthwise and remove yolks. Mash yolks well; combine with remaining ingredients. Mix until smooth. Fill into egg whites.

Burlian Walker

COTTAGE CHEESE ROAST

1 lb. cottage cheese
1 c. Pepperidge Farm dressing
2 Tbsp. mayonnaise
1 Tbsp. food yeast
½ c. chopped onion
3 eggs, beaten
1 can cream of mushroom soup
grated Mozzarella

Mix together. Put in greased casserole. Pour undiluted soup over mixture; top with grated cheese. Bake at 350° for 45 minutes.

Burlian Walker

PARSLEY DUMPLINGS

2 c. flour
1 tsp. salt
4 tsp. baking powder
1 Tbsp. shortening
1 c. milk
3 Tbsp. chopped parsley

Mix and drop by tablespoons in boiling stew or broth. Steam 10 to 15 minutes in tightly covered pot. Do not lift lid.

Burlian Walker

CHEESE CASSEROLE

4 slices white bread
1 stick melted oleo
2 c. milk
3 beaten eggs
2 ½ c. grated cheese

Cube bread; mix with melted oleo. Add milk, eggs and cheese; mix well. Set casserole in pan of hot water. Bake at 350° for 1 hour.

Mary A. Adams Ballard

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-• NOTES •-

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"Little Known"
HOUSEHOLD HINTS
. . . that even your Grandmother probably didn't know!

GENERAL

- Rubbing alcohol will remove ball-point pen ink marks.
- Candles chilled for 24 hours in refrigerator will burn longer and not drip.
- Baking soda on a damp cloth will remove grime and grease from glass on oven door.
- Window cleaner will clean and polish exterior of appliances — stove, refrigerator — also small appliances, taps, etc.
- Mixture of half salt and half hot vinegar rubbed on brass will clean and polish.
- To re-smooth Teflon pans, boil for 5 to 10 minutes in the pan, a mixture of 1 cup water, 2 tablespoons baking soda, 1/2 cup liquid bleach. Wash in suds and rinse thoroughly. Then before using, wipe the surface with salad oil.
- To remove gum from hair, rub a plain chocolate bar in hair — then wash.
- A cloth wrung out of a solution of 1 tablespoon cornstarch dissolved in one quart of water, will make windows and mirrors sparkle.
- Cold tea, coffee grounds, or egg shells make a good fertilizer for house plants and act as insecticides, too.
- Try waxing your ashtrays. Ashes won't cling, odors won't linger and they can be wiped clean with a paper towel or disposable tissue. This saves daily washing.
- Stamp a few moth balls into the ground near flower beds to keep dogs away.

continued

...and more "Little Known" HOUSEHOLD HINTS

- To save mess in making bread or graham cracker crumbs, place in plastic bag and roll with rolling pin.
- Add a little salad oil in when you cook macaroni or spaghetti and it will not boil over or stick.

VINEGAR

- A bowl of vinegar placed in a stuffy or smokey room will absorb tobacco smoke or the smell of paint, and keep the air fresh.

MILK

- Rinse pan with cold water before heating milk in it to prevent scorching and make cleaning easier.
- To make sour milk from sweet milk, add 1 tablespoon vinegar or lemon juice to 1 cup sweet milk.

PIES

- When baking fruit pies, cut holes in the upper crust with a thimble, place crust on pie. The holes will become larger, then place the little round circles back in place. Makes pies very decorative and serves for the steam and juice openings.

- Make your two-crust pies the night before you need them. Put in refrigerator overnight. In the morning take from refrigerator. Let pie warm to room temperature, if in glassware, so the glass won't break. Bake as usual.
- Put cream or milk on top of two-crust pies for a nice brown pie.

- Put a layer of marshmallows in the bottom of a pumpkin pie, then add the filling. You will have a nice topping as the marshmallows will come to the top.
- Cut drinking straws into short lengths and insert through slits in pie crusts to prevent juice from running over in the oven and permit steam to escape.

ABBREVIATIONS COMMONLY USED

tsp. - teaspoon
Tbsp. - tablespoon
c. - cup
pt. - pint
qt. - quart
pk. - peck
bu. - bushel
oz. - ounce or ounces
lb. - pound or pounds
sq. - square
min. - minute or minutes
hr. - hour or hours
mod. - moderate or moderately
doz. - dozen

SIMPLIFIED MEASURES

dash - less than 1/8 teaspoon
3 teaspoons - 1 tablespoon
16 tablespoons - 1 cup
1 cup - 1/2 pint
2 cups -1 pint
2 pints (4 cups) - 1 quart
4 quarts (liquid) - 1 gallon
8 quarts (solid) - 1 peck
4 pecks - 1 bushel
16 ounces - 1 pound

If you want to measure part-cups by the tablespoon, remember:

4 tablespoons -1/4 cup
5 1/3 tablespoons - 1/3 cup
8 tablespoons - 1/2 cup
10 2/3 tablespoons - 2/3 cup
12 tablespoons -3/4 cup
14 tablespoons - 7/8 cup

OVEN TEMPERATURES

Slow	250 to 300 Degrees
Slow moderate	325
Moderate	350
Quick moderate	375
Moderately hot	400
Hot	425 to 450
Very Hot	475 to 500

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8 oz.	1 cup
picnic	1 1/4 cups
#300	1 3/4 cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12 to 13 cups

TERMS
Used in Cooking

APPETIZER	A small serving of food served before or as the first course of a meal.
ASPIC	A transparent jelly, usually meat, which has been boiled down to become firm when cold.
BATTER	A mixture of flour or liquid that can be beaten or stirred.
BISQUE	A rich thick cream soup made from fish.
BLANCH	To place fruits or nuts in boiling water to remove skins, also to dip vegetables in boiling water in preparation for freezing, canning or drying.
BOUILLABAISE	A chowder made from several varieties of fish and wine.
BOUILLON	Clear soup made from lean beef or chicken.
BRAISE	To brown meat or vegetables in hot fat, then to cook slowly in small amount of liquid.
CARAMEL	Burnt sugar syrup used for coloring and flavoring. Also a chewy candy.
CHICORY	A plant root that is cut into slices, dried and roasted into coffee. The plant leaves are used for salad and sometimes call curly endive.
CIDER	The juice from pressed apples used as a beverage or to make vinegar.
CLARIFY	To make a liquid clear by adding beaten egg white and egg shells. The egg coagulates in hot liquid and cloudiness adheres to it. The liquid is then strained.
COBBLER	A fruit pie with a rich biscuit dough made in a deep-dish.
COCKTAIL	An appetizer served before or as the first course of a meal. An alcoholic beverage served before the dinner; or cut shellfish with tart sauce served at the start of a meal.
CRACKLINGS	Crisp particles left after fat has been fried out.

CROQUETTES	Chopped meat held together by eggs, shaped and dipped into crumbs, then fried.
DOUGH	A mixture of flour and liquid that is stiff enough to be kneaded.
DRIPPINGS	Liquids resulting from meat being cooked.
ENTREE	The main course of a meal.
FONDUE	A dish made of cheese, eggs, etc.
FRITTERS	Vegetables or fruit covered with batter then fried in deep fat.
FROSTING	A sugar that has been cooked and used to cover cakes, and other foods.
GIBLETS	The liver, gizzard or heart of poultry.
GINGER	An aromatic, pungent root sold fresh, dried or ground. May be used in pickles, preserves, cakes, cookies, puddings, soups, pot roasts.
GLACE	Ice or glossed over. Meats are glazed by covering with concentrated stocks or jellies.
GRATE	Cut into tiny particles, using small holes of grater
HORS d'OEUVRES	Tart, salty or crisp foods served as appetizers.
INFUSION	Liquid extracted from tea, herbs or coffee.
JULIENNE	Cut in fine strips or strings.
KNEAD	To place dough on flat surface and work it, pressing down with knuckles, then fold over, repeating several times.
LEGUMES	The seeds of certain plants, as peas, beans, peanuts, and lentils.
MACEDOINE	A mixture of fruits or vegetables.
MARJORAM	May be used both green and dry for flavoring soups and ragouts, and in stuffing for all meats and fish.
MARINATE	Let food stand in liquid that will add flavor or tenderize.
MINCE	To cut foods in very fine pieces.
MORNAY	A white sauce containing cheese.
OREGANO	Whole or ground, strong aromatic odor, used with tomato sauces, pizza and veal dishes.
SHRED	Cut into thin pieces, using large holes of grater or shredder (cheese).

PARE	Cut off outer covering with a knife or other sharp tool (potatoes, apples).
PEEL	Strip off outer covering (oranges).
PIQUANT	A sharp sauce.
SCALD	Heat milk to just below the boiling point. Tiny bubbles form at edge.
SIMMER	Cook in liquid just below the boiling point. Bubbles form slowly and collapse below the surface.
TARRAGON	Leaves have a hot, pungent taste. Valuable to use in all salads and sauces. Used to flavor vinegar.

FOOD PROCESSES

BAKE	To cook by dry heat, usually in an oven.
BARBECUE	To roast or broil whole, as a hog, fowl, etc. Usually done in a revolving frame over coals or upright in front of coals. To cook thin slices of meat in a highly seasoned vinegar sauce.
BOIL	To cook in liquid, usually water, in which large bubbles rise rapidly and continually so that all the liquid is agitated.
BOILING POINT	The temperature reached when a mixture maintains a full bubbling motion on its surface.
BREW	To cook in hot liquid until flavor is extracted.
BROIL	To cook by exposing the food directly to the heat.
BRAISE	To cook meat by searing in fat, then simmering in a covered dish in small amount of moisture.
CANDY	To conserve or preserve by boiling with sugar. To incrust or coat with sugar.
COATSPOON	When a mixture forms a thin even film on the spoon.
CODDLE	To cook slowly and gently in a liquid just below the boiling point.
CREAM	To beat until soft and fluffy. Usually applied to shortening and sugar.
CUBE	To cut in even sized pieces.
CUT	To divide foods with a knife or scissors.
DICE	To cut into small cubes.
DISSOLVE	To pass into solution.
FOLD	To combine, using a motion beginning vertically down through the mixture, continuing across the bottom of the bowl and ending with an upward and over motion.

CALORIE COUNTER

CANDIES, SNACKS AND NUTS

		Calories
Almonds (salted)	12 to 15	93
Cashews	6 to 8	88
Chocolate Bar (nut)	2 ounce bar	340
Coconut (Shredded)	1 cup	344
English Toffee	1 piece	25
Fudge	1 ounce	115
Mints	5 very small	50
Peanuts (salted)	1 ounce	190
Peanuts (roasted)	1 cup	800
Pecans	6	104
Popcorn (plain)	1 cup	54
Potato Chips	10 medium chips	115
Pretzels	10 small sticks	35
Walnuts	8 to 10	100

DAIRY PRODUCTS

American Cheese	1 cube, 1 1/8 inch	100
Butter or Oleomargarine	1 level Tbsp.	100
Cheese (blue, cheddar, cream, Swiss)	1 ounce	105
Cottage Cheese (uncreamed)	1 ounce	25
Cream, light	1 Tbsp.	30
Cream, whipped	1 Tbsp.	25
Egg White	1	15
Egg Yolk	1	61
Eggs (boiled or poached)	2	160
Eggs (scrambled)	2	220
Egg (fried)	1 medium	110
Yogurt (flavored)	4 ounces	60

DESSERTS

Cakes;		
Angel Food Cake	2" piece	110
Cheese Cake	2" piece	200
Chocolate Cake, iced	2" piece	445
Fruit Cake	2" piece	115
Pound Cake	1 ounce piece	140
Sponge Cake	2" piece	120
Shortcake with fruit	1 ave. slice	300
Cupcake, iced	1	185
Cupcake, plain	1	145
Pudding:		
Bread Pudding	½ cup	150
Flavored Puddings	½ cup	140
Pies:		
Apple	1 piece	331
Blueberry	1 piece	290
Cherry	1 piece	355
Custard	1 piece	280
Lemon Meringue	1 piece	305
Peach	1 piece	280

CALORIE COUNTER

DESSERTS (cont.)

		Calories
Pumpkin	1 piece	265
Rhubarb	1 piece	265
Ice Cream:		
Chocolate Ice Cream	½ cup	200
Vanilla Ice Cream	½ cup	150
Miscellaneous:		
Chocolate Eclair, custard	1 small	250
Cookies, assorted	1, 3-inch dia.	120
Cream Puff	1	296
Jello, all flavors	½ cup	78

BEVERAGES AND JUICES

Beer	1 bottle, 12 oz.	185
Chocolate Malted	8 ounces	450
Cocoa (all milk)	8 ounces	235
Cocoa (milk & water)	8 ounces	140
Coffee (black/unsw.)		0

BREADS AND FLOUR FOODS

Baking Powder Biscuits	1 large or 2 sm.	129
Bran Muffin	1 medium	106
Corn Bread	1 small square	130
Dumplings	1 medium	70
Enriched White Bread	1 slice	60
French Bread	1 small slice	54
French Toast	1 slice	135
Macaroni and Cheese	1 cup	475
Melba Toast	1 slice	25
Noodles cooked	1 cup	200
Pancakes (wheat)	1, 4-inch	60
Raisin Bread	1 slice	80
Rye Bread	1 slice	71
Saltines	1	17
Soda Crackers	1	23
Waffles	1	216
Whole Wheat Bread	1 slice	55

BREAKFAST CEREALS

Corn Flakes	1 cup	96
Cream of Wheat	1 cup	120
Oatmeal	1 cup	148
Rice Flakes	1 cup	105
Shredded Wheat	1 biscuit	100
Sugar Krisps	¾ cup	110

FISH AND FOWL

Bass	4 ounces	105
Brook Trout	4 ounces	130
Crabmeat (canned)	3 ounces	85
Fish Sticks	5 sticks or 4 oz.	200
Haddock (baked)	1 fillet	158
Haddock (broiled)	4 ounces (steak)	207

CALORIE COUNTER

FRUITS

		Calories
Apple (raw)	1 small	70
Banana	1 medium	85
Blueberries (frozen/unsweetened)	½ cup	45
Cantaloupe Melon	½ melon large	60
Cherries, fresh/whole	½ cup	40
Cranberries (sauce)	1 cup	54
Grapes	1 cup	65
Dates	3 or 4	95
Grapefruit (unsw.)	½	55
Orange	1 medium	70
Peach (fresh)	1	35
Plums	2	50
Tangerine (fresh)	1	40
Watermelon	1" slice	60

MEATS

Bacon (crisp)	2 slices	95
Frankfurter	1	155
Hamburger (ave. fat/broiled)	3 ounces	245
Hamburger (lean/broiled)	3 ounces	185
Ham (boiled/lean)	3 ounces	200
Ham (baked)	1 slice	100
Lamb Leg Roast	3 ounces	235
Lamb Chop (rib)	3 ounces	300
Liver (fried)	3½ ounces	210
Meat Loaf	1 slice	100
Pork Chop (med.)	3 ounces	340
Pork Roast	3 ounces	310
Pork Sausage	3 ounces	405
Roasts (Beef)		
Loin Roast	3½ ounces	340
Pot Roast (round)	3½ ounces	200
Rib Roast	3½ ounces	260
Rump Roast	3½ ounces	340
Spareribs	1 piece, 3 ribs	123
Swiss Steak	3½ ounces	300
Veal Chop (med.)	3 ounces	185
Veal Roast	3 ounces	230

SALADS AND DRESSINGS

Apple and Carrot (no dressing)	½ cup	100
Chef Salad/reg. oil	1 Tbsp.	160
Chef Salad/mayonnaise	1 Tbsp.	125
Chef Salad/French, Roquefort	1 Tbsp.	105
Cole Slaw (no dressing)	½ cup	102
Fruit Gelatin	1 square	139
Potato Salad (no dressing)	½ cup	184
Waldorf (no dressing)	½ cup	140
Boiled Dressing	1 Tbsp.	28
French Dressing	1 Tbsp.	60
Mayonnaise	1 Tbsp.	110

A "QUICK" Summary

OF

DILL Both leaves and seeds of dill are used. Leaves may be used as a garnish or to cook with fish. Leaves or the whole plant may be used to flavor dill pickles.

FENNEL Has a sweet hot flavor. Both seeds and leaves are used. Seeds may be used as a spice in very small quantity in pies and baked goods. Leaves may be boiled with fish.

MARJORAM May be used both green and dry for flavoring soups and ragouts; and in stuffing for all meats and fish.

TARRAGON Leaves have a hot, pungent taste. Valuable to use in all salads and sauces. Excellent in Tartar sauce. Leaves are pickled with gherkins. Used to flavor vinegar.

CURRY POWDER A number of spices combined to proper proportions to give a distinct flavor to such dishes as vegetables of all kinds, meat, poultry and fish.

CHIVES Leaves are used in many ways. May be used in salads, in cream cheese, in sandwiches, omelets, soups, and in fish dishes. Mild flavor of onion.

SAGE Used fresh and dried. May be used in poultry and meat stuffings; in sausage and practically all meat combinations; in cheese and vegetable combinations, as in vegetable loaf, or curry. The flowers are sometimes used in salads.

continued

Herbs & Seeds

continued...

CARAWAY Seeds have a spicy smell and aromatic taste. Used in baked goods, in cakes, breads, soups, cheese, and sauerkraut.

PAPRIKA A Hungarian red pepper. Bright red in color. May be used in all meat and vegetable salads. In soups, both cream and stock. As a garnish for potatoes, cream cheese, salads or eggs.

BASIL Aromatic odor, warm sweet flavor, used whole or ground. Used with lamb, fish and vegetable dishes.

OREGANO Whole or ground, strong aromatic odor, used with tomato sauces, pizza and veal dishes.

BAY LEAF A pungent flavor. Available as whole leaf. Good in vegetable and fish soups, tomato sauces and juice. Remove before serving.

GINGER An aromatic, pungent root, sold fresh, dried, or ground. May be used in pickles, preserves, cakes, cookies, puddings, soups, pot roasts.

CHERVIL Aromatic herb of carrot family, like parsley but more delicate. Used fresh or dry in salads, soups, egg and cheese dishes.

SHALLOTS Small type onion producing large clusters of small bulbs. Used like garlic to flavor meats, poultry, sausage, head cheese.

VINEGAR Low percentage natural acid, generally acetic acid. Used as a preservative for all pickling of vegetables and fruit. To give zest or tangy flavor to salad dressings; for meat, fish and vegetable sauces. Different kinds are wine vinegar, malt or beer vinegar, white vinegar, cider vinegar, tarragon vinegar.

RETAIL AND WHOLESALE BEEF CHART

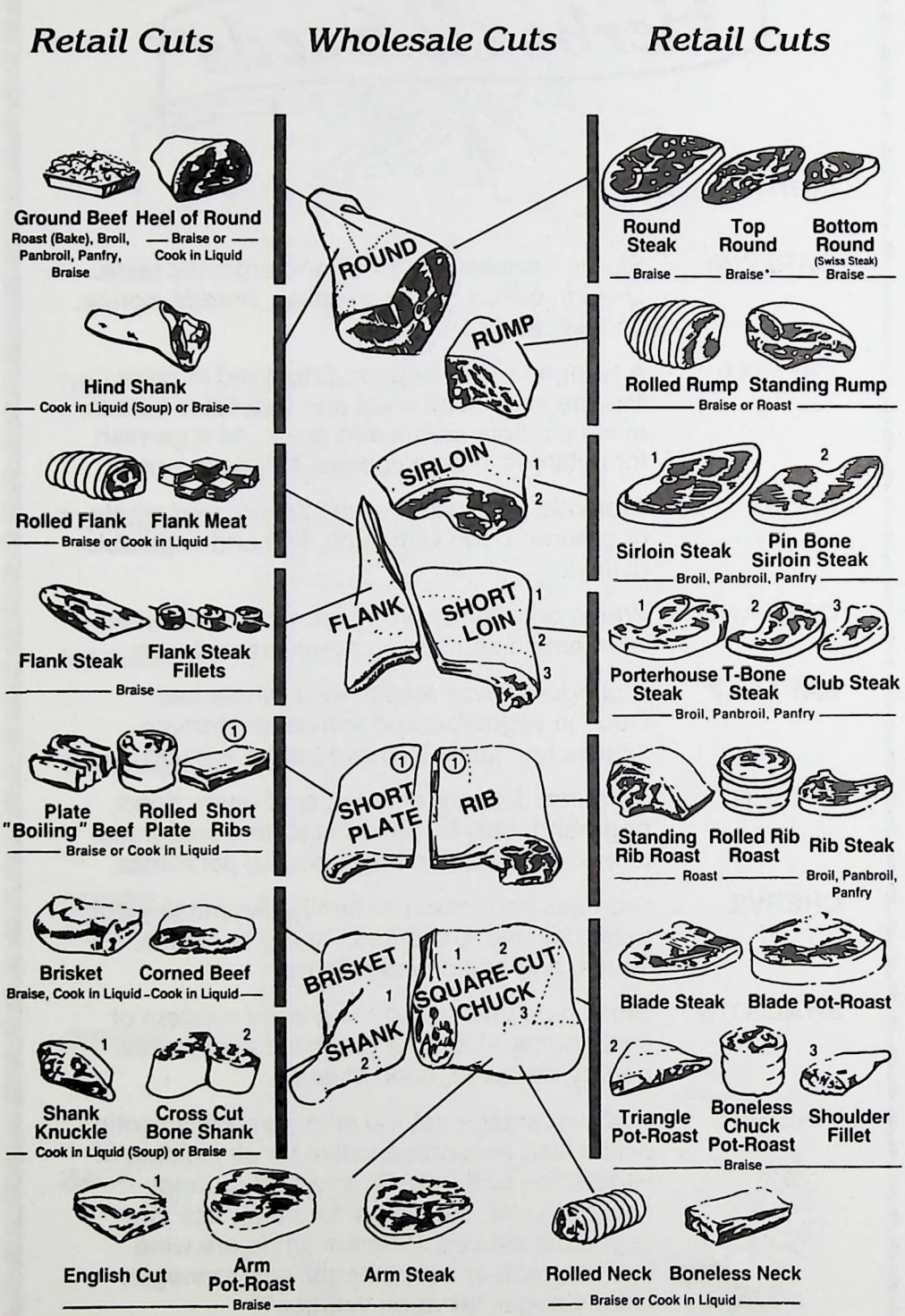

TABLE FOR COOKING VEGETABLES

Vegetable	Ways To Prepare	Cooking	Time
CELERY	Scrub thoroughly. Cut off leaves and trim roots. Slice into desired lengths.	Cook covered in small amount of boiling salted water or in consomme.	10-15 mins.
CORN	Remove husks and silks from fresh corn. Rinse and cook whole.	Cook covered in small amount of boiling salted water; OR cook uncovered in enough boiling salted water to cover ears.	6-8 mins.
EGGPLANT	Wash; If skin is tough, pare. Cut in ½-inch slices.	Dip in beaten egg, then in fine dry bread crumbs. Brown slowly on both sides in hot fat. Season.	Approx. 4 mins.
MUSHROOMS	Wash; cut off tips of stems. Leave whole or slice.	Add to melted butter in skillet; sprinkle with flour and mix. Cover and cook slowly, turning occasionally.	8-10 mins.
OKRA	Wash pods; cut off stems. Slice or leave whole.	Cook covered in small amount of boiling salted water.	8-15 mins.
PARSNIPS	Wash thoroughly; pare or scrape. Slice lengthwise or crosswise.	Cook covered in small amount of boiling salted water.	15-20 mins.
PEAS, Green	Shell and wash.	Cook covered in small amount of boiling salted water.	8-15 mins.
SPINACH	Cut off roots and wash several times in lukewarm water, lifting out of water as you wash.	Cook covered without adding water. Reduce heat when steam forms. Turn often while cooking.	3-5 mins.
TOMATOES	Wash ripened tomatoes.	Cook slowly, covered without adding water.	10-15 mins.
ZUCCHINI	Wash; do not pare. Slice thin.	Season and cook covered in butter in skillet for 5 mins. Uncover and cook till tender, turning slices.	10 mins. Total

QUANTITY COOKING

Food	25 Servings	100 Servings
MEAT, POULTRY OR FISH		
Beef and veal (roasted)	10 lbs.	40 lbs.
Fish, large whole	13 lbs.	50 lbs.
Fish, fillets or steaks	7½ lbs.	30 lbs.
Ham (roasted)	10 lbs.	30 lbs.
Hamburger	9 lbs.	35 lbs.
Meat Loaf	5 lbs.	18 lbs.
Pork Rib Roast	10 lbs.	36 lbs.
Pork Chops and Veal Cutlets	9 lbs.	30 lbs.
Turkey or Chicken (roasted)	16 lbs.	50 to 75 lbs.
SANDWICHES		
Bread	50 slices	200 slices
Butter	½ lb.	1½ lbs.
Mayonnaise	1 cup	4 to 6 cups
Mixed Filling (meats, eggs, fish)	1½ qts.	5 to 6 qts.
Lettuce	1½ heads	5 to 6 heads
SALADS, CASSEROLES		
Potato Salad	4¼ qts.	4½ gals.
Scalloped Potatoes	4½ qts.	17 qts.
Spaghetti	1¼ gals.	5 gals.
Baked Beans	¾ gals.	2½ gals.
Jello Salad	2 qts.	2½ gals.
Lettuce (large heads)	4 heads	12 heads
VEGETABLES		
Beets (fresh)	5 lbs.	20 lbs.
Beets (canned)	1 No. 10	4 No. 10
Cabbage (shredded)	5 lbs.	20 lbs.
Carrots (cooked)	6 lbs.	24 lbs.
Corn (canned)	3 No. 2	2 No. 10
Corn (frozen)	3 40-oz. pkgs.	10 40-oz. pkgs.
Peas (fresh)	18 lbs.	70 lbs.
Peas (frozen)	3 40-oz. pkgs.	10 40-oz. pkgs.
Sweet Potatoes (canned)	1 No. 10	4 No. 10
Sweet Potatoes (fresh)	7 lbs.	24 lbs.

Take Time For 10 Things

1. **Take time to work - - -**
   It is the price of success.
2. **Take time to think - - -**
   It is the source of power.
3. **Take time to play - - -**
   It is the secret of youth.
4. **Take time to read - - -**
   It is the foundation of knowledge.
5. **Take time to worship - - -**
   It is the highway of reverence and washes the dust of earth from our eyes.
6. **Take time to help and enjoy friends - - -**
   It is the source of happiness.
7. **Take time to love - - -**
   It is the one sacrament of life.
8. **Take time to dream - - -**
   It hitches the soul to the stars.
9. **Take time to laugh - - -**
   It is the singing that helps with life's loads.
10. **Take time to plan - - -**
    It is the secret of being able to have time to take time for the first nine things.

FAVORITE RECIPES

Recipe Name ***Page No.***

Notes